

The  
Faith Lutheran Church Women  
Cook Book



Great Falls, Montana  
1952-1982



To GRAND PA Keely "1983"



Love Sandra & Anna



Additional cookbooks may be purchased at: Faith Lutheran Church  
3125 5th Avenue South  
Great Falls, Mt. 59405  
\$6 each or 10 for \$55

Please make the following corrections:

- page 14 - Danish Puffs - Jan Nelson  
should be 1 tsp. almond extract instead of 1 T.
- page 32 - Health Bread - Karyl Viste  
Boil raisens in 1 cup water
- page 42 - Refrigerator Rolls - Thelma Christensen  
add 2 eggs
- page 155 - Roast Beef - Edna McKinley  
....Refrigerate in broth until cold. Remove all fat and strain  
broth. Slice as thin as possible. Place in liquid and add:  
1/2 tsp. onion salt, 1/2 tsp. garlic salt, 1/2 tsp. season salt.  
Heat and taste for salt. Serve on Italian Bread or Rolls. If a  
spicy flavor is desired, add chili or banana peppers. May use  
chuck roast.

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# Weights

# and Measures



## Standard Abbreviations

t. — teaspoon  
T. — tablespoon  
c. — cup  
f.g. — few grains  
pt. — pint  
qt. — quart

d.b. — double boiler  
B.P. — baking powder  
oz. — ounce  
lb. — pound  
pk. — peck  
bu. — bushel

## Guide to Weights and Measures

1 teaspoon = 60 drops  
3 teaspoons = 1 tablespoon  
2 tablespoons = 1 fluid ounce  
4 tablespoons =  $\frac{1}{4}$  cup  
 $5\frac{1}{3}$  tablespoons =  $\frac{1}{3}$  cup  
8 tablespoons =  $\frac{1}{2}$  cup  
16 tablespoons = 1 cup

1 pound = 16 ounces  
1 cup =  $\frac{1}{2}$  pint  
2 cups = 1 pint  
4 cups = 1 quart  
4 quarts = 1 gallon  
8 quarts = 1 peck  
4 pecks = 1 bushel

## Substitutions and Equivalents

2 tablespoons of fat = 1 ounce  
1 cup of fat =  $\frac{1}{2}$  pound  
1 pound of butter = 2 cups  
1 cup of hydrogenated fat plus  $\frac{1}{2}$  t. salt = 1 cup butter  
2 cups sugar = 1 pound  
 $2\frac{1}{2}$  cups packed brown sugar = 1 pound  
 $1\frac{1}{3}$  cups packed brown sugar = 1 cup of granulated sugar  
 $3\frac{1}{2}$  cups of powdered sugar = 1 pound  
4 cups sifted all purpose flour = 1 pound  
 $4\frac{1}{2}$  cups sifted cake flour = 1 pound  
1 ounce bitter chocolate = 1 square  
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate  
1 cup egg whites = 8 to 10 whites  
1 cup egg yolks = 12 to 14 yolks

1 tablespoon cornstarch = 2 tablespoons flour for thickening  
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk

1 cup whipping cream = 2 cups whipped  
1 cup evaporated milk = 3 cups whipped  
1 lemon = 3 to 4 tablespoons juice  
1 orange = 6 to 8 tablespoons juice  
1 cup uncooked rice = 3 to 4 cups cooked rice

# LENGTH

1 millimeter = 0.04 inch  
 1 centimeter = 0.39 inch  
 1 meter = 39.37 inches  
 = 1.09 yards  
 1 kilometer = 0.62 statute mile

# METRIC - U.S. EQUIVALENTS (To second decimal place)

## CAPACITY

1 cubic centimeter = 0.27 fluid dram  
 1 liter = 1.06 liquid quarts

## WEIGHT

1 gram = 0.04 ounce avoirdupois  
 1 kilogram = 2.20 pounds avoirdupois  
 1 metric ton = 1000 kilograms  
 = 2204.62 pounds avoirdupois  
 = 1.10 tons

## EQUIVALENTS OF THE COMMON CAPACITY UNITS USED IN THE KITCHEN

Units	Fluid drams	Teaspoonsful	Tablespoonsful	Fluid ounces	1/4 cupful	Gills (1/2 cupful)	Cupsful	Liquid pints	Liquid quarts	Milliliters*	Liters	Units
1 fluid dram equals	1	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004	Equals 1 fluid dram
1 teaspoon equals	1-1/3	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	0.005	Equals 1 teaspoonful
1 tablespoon equals	4	3	1	1/2	1/4	1/8	1/16	1/32	1/64	15	0.015	Equals 1 tablespoonful
1 fluid ounce equals	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	0.030	Equals 1 fluid ounce
1/4 cupful equals	16	12	4	2	1	1/2	1/4	1/8	1/16	59	0.059	Equals 1/4 cupful
1 gill (1/2 cupful) equals	32	24	8	4	2	1	1/2	1/4	1/8	118	0.118	Equals 1 gill (1/2 cupful)
1 cupful equals	64	48	16	8	4	2	1	1/2	1/4	237	0.237	Equals 1 cupful
1 liquid pint equals	128	96	32	16	8	4	2	1	1/2	473	0.473	Equals 1 liquid pint
1 liquid quart equals	256	192	64	32	16	8	4	2	1	946	0.946	Equals 1 liquid quart
1 milliliter* equals	0.27	0.20	0.068	0.034	0.017	0.0084	0.0042	0.0021	0.0011	1	1/1000	Equals 1 milliliter*
1 liter equals	270	203	67.6	33.8	16.9	8.45	4.23	2.11	1.06	1000	1	Equals 1 liter

\*For all household purposes 1 milliliter may be considered as equal to 1 cubic centimeter.



## Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts  
 Angel cake — 1  $\frac{3}{4}$  inch cube  
 Apple — 1 large  
 Apple pie —  $\frac{1}{8}$  normal piece  
 Apricots — 5 large  
 Asparagus — 20 large stalks

Bananas — 1 medium  
 Beans —  $\frac{1}{2}$  cup canned baked  
 Beans — green string — 2  $\frac{1}{2}$  cups  
 Beets — 1  $\frac{1}{2}$  cups sliced  
 Bread — all kinds — slice  $\frac{1}{2}$  inch thick  
 Butter — 1 tablespoon  
 Buttermilk — 1  $\frac{1}{4}$  cups  
 Cabbage — 4 to 5 cups shredded  
 Cake — 1  $\frac{3}{4}$  inch cube  
 Candy — 1 inch cube  
 Cantaloupe — 1 medium  
 Carrots — 1  $\frac{3}{4}$  cups  
 Cauliflower — 1 small head  
 Celery — 4 cups  
 Cereal — uncooked —  $\frac{1}{4}$  cup  
 Cheese — 1  $\frac{3}{4}$  inch cube  
 Cottage cheese — 5 tablespoons  
 Cherries — sweet fresh — 20 cherries  
 Cookies — 1 to 3 inches in diameter  
 Corn —  $\frac{1}{2}$  cup  
 Crackers — 4 soda crackers  
 Crackers — graham — 2  $\frac{1}{2}$  crackers  
 Cream — thick — 1 tablespoon  
 Cream — thin — 4 tablespoons  
 Cream sauce — 4 tablespoons  
 Dates — 3 to 4  
 Doughnuts —  $\frac{1}{2}$  doughnut  
 Eggs — 1  $\frac{1}{4}$  eggs  
 Fish — fat — size of 1 chop  
 Fish — lean — size of 2 chops  
 Flour — 4 tablespoons

French dressing — 1  $\frac{1}{2}$  tablespoons  
 Grapefruit —  $\frac{1}{2}$  large  
 Grape juice —  $\frac{1}{2}$  cup  
 Grapes — 20 grapes  
 Gravy — 2 tablespoons  
 Ice cream —  $\frac{1}{4}$  cup

Lemons — 3 large  
 Lettuce — 2 large heads

Macaroni —  $\frac{1}{4}$  cup cooked  
 Malted milk — 3 tablespoons  
 Marmalade and jelly — 1 tablespoon  
 Marshmallows — 5 marshmallows  
 Mayonnaise — 1 tablespoon  
 Meat — cold sliced —  $\frac{1}{8}$  inch slice  
 Meat — fat — size  $\frac{1}{2}$  chop  
 Meat — lean — size 1 chop  
 Milk —  $\frac{1}{2}$  cup (regular)  
 Molasses — 1  $\frac{1}{2}$  tablespoons  
 Onions — 3 to 4 medium  
 Oranges — 1 large  
 Orange juice — 1 cup  
 Peaches — 3 medium fresh  
 Peanut butter — 1 tablespoon  
 Pears — 2 medium fresh  
 Peas —  $\frac{1}{4}$  cup canned  
 Pecans — 12 meats  
 Pie —  $\frac{1}{4}$  ordinary serving  
 Pineapple — 2 slices 1 inch thick  
 Plums — 3 to 4 large  
 Popcorn — 1  $\frac{1}{2}$  cups  
 Potatoes — sweet —  $\frac{1}{2}$  medium  
 Potatoes — white — 1 medium  
 Potato salad — 1 cup  
 Prunes — dried 4 medium  
 Radishes — 3 dozen red button  
 Raisins —  $\frac{1}{4}$  cup seeded or 2 table-  
                   spoons seeded  
 Rhubarb — stewed and sweetened  
                   —  $\frac{1}{2}$  cup  
 Rice — cooked  $\frac{1}{4}$  cup  
 Rolls — 1 medium  
 Rutabagas — 1  $\frac{3}{4}$  cups

Sauerkraut — 2  $\frac{1}{2}$  cups  
 Sherbet — 4 tablespoons  
 Spinach — 2  $\frac{1}{2}$  cups  
 Squash — 1 cup  
 Strawberries — 1  $\frac{1}{2}$  cups  
 Sugar — brown — 3 tablespoons  
 Sugar — white — 2 tablespoons  
 Tomatoes — canned — 2 cups  
 Tomatoes — fresh — 2 to 3 medium  
 Turnips — 2 cups  
 Walnuts — 8 to 16 meats  
 Watermelon —  $\frac{3}{4}$  slice 6 inches  
                   diameter

## APPROXIMATE AMOUNTS TO SERVE 50 PEOPLE

Navy beans for baking . . . . .	3 qts. or 6 lbs.
Canned string beans . . . . .	2 No. 10 cans
Canned beets. . . . .	2 No. 10 cans
Roast beef. . . . .	20 lbs.
Roast beef for Swiss steak	
3/4 in. thick. . . . .	20 lbs.
Ground meat for loaf. . . . .	10 lbs.
Butter. . . . .	1-1/2 lbs.
Chicken (roasted) . . . . .	30 lbs.
Chicken pie . . . . .	20 lbs.
Coffee. . . . .	1 lb.
Baked Ham . . . . .	2 hams 10 to 12 lbs. each
Ice cream - dessert . . . . .	2 gal.
Ice cream - for pie . . . . .	1 gal.
Lettuce . . . . .	1 oz. per salad
Head lettuce salad. . . . .	7 lbs.
Salted nuts . . . . .	1-1/2 lbs.
Olives. . . . .	2 qts.
Oysters (escaloped). . . . .	1 gal.
Peas. . . . .	2 No. 10 cans
Peas and carrots. . . . .	1 No. 10 can
	and 5 lbs. carrots
Roast pork or fresh ham . . . . .	20 lbs.
Pork chops. . . . .	18 lbs.
Potatoes (mashed) . . . . .	1-1/4 pecks
Sweet potatoes. . . . .	13-1/2 lbs.
Rice. . . . .	3 lbs.
Rolls . . . . .	100 rolls
Soup. . . . .	3 gal.
Turkey. . . . .	22-25 lbs.
Vegetables (fresh): Beans,	
beets, carrots or cabbage. . . . .	10 lbs.
Whipped cream . . . . .	2 pts.



TABLE PRAYERS

Be present at our table, Lord;  
 Be here and everywhere adored;  
 These mercies bless, and grant that we  
 May feast in paradise with Thee. Amen.

Come, Lord Jesus, be our guest,  
 Let these gifts to us be blessed. Amen.

ACKNOWLEDGMENT

We wish to acknowledge our appreciation to all those who submitted their favorite recipes to our cookbook and also to you who have purchased it. We are grateful to God for our many blessings we enjoy when there are so many others in need.

FLCW OFFICERS

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Carol Habets	Glenda Rolfe
Orva Hegg	Lorraine Severson
Olga Koen	Borgy Thorp
Donna Larson	



### A BRIEF HISTORY OF FAITH LUTHERAN CHURCH

-The first worship service was held 30 years ago on February 17, 1952 in Lowell School.

-The first pastor was Lowell Swantz.

-The name, "Faith Lutheran", was chosen because the founding of a new church was truly a venture in faith.

-Formal organization was held on June 22, 1952.

-The beginning of Faith Lutheran was made possible by loans and outright gifts from the Department of Home Missions. The congregation was able to refinance its indebtedness in the fall of 1959.

-The first unit, now known as the Fireside Room, was dedicated November 20, 1952.

-The second unit containing offices and library was dedicated May 22, 1960.

-The present sanctuary was dedicated September 19, 1965.

We look back with heartfelt thanks to all who have made these 30 years a growing and learning time for our congregation; but most of all our thanks is to God for His constant love and care. We look forward with continued faith that God will lead us in the years to come - that He has much for us to do. May we be willing and able to grasp the opportunities He sets before us.

Olga Koen

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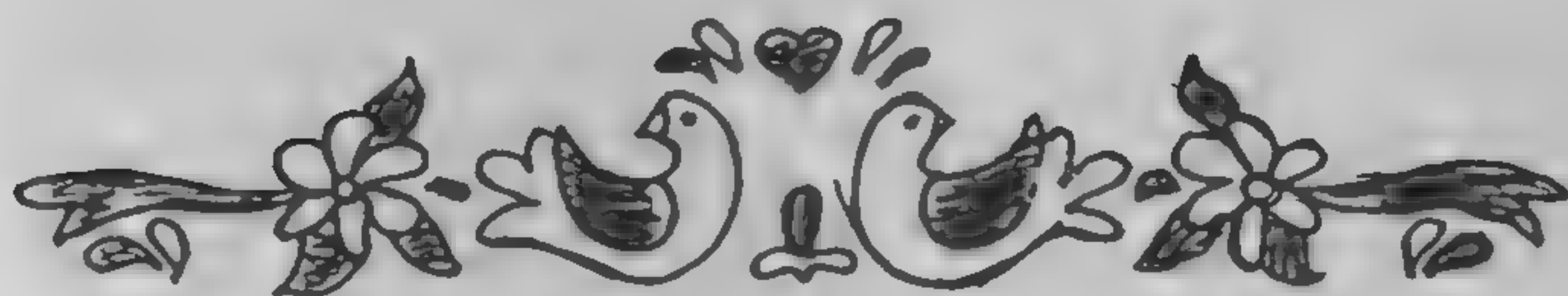
Telephone -- 1-515-648-3144

or 1-515-648-4663

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# Scandinavian and

# Foreign Foods



Janelle Tarum



# SCANDINAVIAN FOREIGN FOODS

## BERLINERKRANSER

Erma Fox

1 c. butter  
2 hard-boiled eggs  
1/2 c. sugar

2 raw egg yolks  
2 c. flour

Cream butter and hard-boiled egg yolks; add sugar and raw egg yolks. Sift in flour and work into a long rope about the size of a lead pencil. Cut in 4-inch long pieces and form each into a ring, crossing the ends. Dip each ring in partially beaten egg white and crushed loaf sugar and bake on cookie sheet in 350° oven until a delicate brown.

## KING KOAKONS KOFFBRAD

Trudi Schmidt

1/2 c. Crisco  
1 1/2 c. sugar  
4 eggs (beaten)

1/2 tsp. baking powder  
4 c. flour  
1 tsp. each vanilla and lemon  
flavoring

Mix and shape into 2 long loaves on cookie sheet and place in refrigerator to chill several hours or overnight. Bake at 325°-350° for 45 minutes. Cut at once into 1/2-inch slices. Toast on both sides on ungreased cookie sheet. (Use mixer for dough).

## EBLESKIVER (Danish pancake balls)

Lorraine Severson

2 c. buttermilk  
2 c. flour  
2 eggs  
2 tsp. baking powder

1/2 tsp. salt  
1/2 tsp. soda  
2 T. sugar  
4 T. melted butter

(You need an Ebleskiver pan to fry these in). Separate the eggs and beat the whites stiff. Mix all the other ingredients together at one time and beat until smooth. Fold in the egg whites last. Put about a tablespoonful of vegetable oil in each "cup" in pan and have the pan hot. Put in about 2 tablespoonfuls of batter in each cup and as soon as they get bubbly around the edges, turn quickly (fork works well) and continue cooking until done. Serve warm with syrup, jam or powdered sugar.



FATTIGMAND

Erma Fox

1 c. sugar  
1/2 c. butter  
2 eggs

1 tsp. vanilla  
1 tsp. baking powder  
Flour (to make soft dough)

6 T. sweet cream

Mix and roll 1/4-inch thick; cut in strips 1 1/2 by 4 inches. Cut slit in each and put end through to form a twist. Fry in deep fat until light brown.

FRU MONSEN'S KAKE

Erma Fox

1/2 c. butter  
1/2 c. sugar  
3 eggs

1 c. sifted cake flour  
1 tsp. flavoring

Cream butter and sugar. Add the well-beaten egg yolks and flavoring. Fold in flour and beaten egg whites. Spread batter on buttered pan 8x10 inches, to a depth of about 1/3-inch. Sprinkle the top with coarse granulated sugar and shredded almonds. Bake at 350° for 30 minutes. Remove from oven and cut in small diamond-shaped pieces. Return to oven until each piece is dry: 250° for drying.

FRUIT SOUP

Sherry Johnson

1/4 c. Pearl tapioca (soak overnight)  
2 1/2 c. cooked raisins  
1/4 c. lemon juice  
1 stick cinnamon

Sugar (to taste - about 1/2 c.)  
1/2 c. cooked prunes  
3 c. water  
1 c. grape juice

Cook tapioca in water until transparent. Mix in boiled fruit, cinnamon and lemon juice. Cook; add sugar and grape juice.

KRUMKAKE

Emma Grina

1 c. sugar  
1/2 c. butter (melted)  
1/2 tsp. nutmeg

3 eggs  
1/2 c. cream (whipped)  
2 c. flour

Beat eggs; add sugar; add whipped cream. Add butter and nutmeg to flour and mix. Then bake on Krumkake iron and roll at once.



KRUMKAKE

Erma Fox

1 c. sugar	1 small can Sego milk
3 eggs	1 1/2 c. flour
1 c. melted butter	1/2 tsp. vanilla
1/2 tsp. crushed cardamon seed	

Beat eggs; add sugar and beat well. Add butter, milk, vanilla, then flour sifted with cardamon. Use Krumkake griddle.

KRUMKAKE

Olga Koen

3 eggs (well beaten	1/4 lb. butter
1/2 c. granulated sugar	

Melt butter and add to sugar and egg mixture.

Add:

1 c. flour

If batter thickens as you bake, add a little milk. Bake in Krumkake iron and roll around stick (comes with the iron).

JULEKAGE (Christmas bread)

Erma Fox

2 cakes compressed yeast	8 c. flour
3 c. milk (scalded)	2 tsp. salt
1/3 c. lukewarm water	2 eggs (beaten)
3/4 c. sugar	1/2 c. <u>each</u> citron and candied cherries
1/2 c. butter	3/4 c. chopped raisins
1/2 c. currants	1/2 tsp. crushed cardamon seed

Dissolve yeast in lukewarm water. Pour scalded milk over butter. When lukewarm, add yeast and sugar. Add half the flour and salt. Beat well for 10 minutes. Add eggs one at a time, beating thoroughly after each addition. Add fruit and remaining flour. Knead and place in greased bowl to rise. Cover and set in warm place. When double in bulk, knead again. Let rise until light, then shape into loaves and place in greased pans. Brush tops of loaves with egg whites, slightly beaten. When double in bulk, bake in moderate oven. After removing from oven, brush crusts with melted butter and sprinkle with sugar and cinnamon. (Makes 4 loaves; bake at 325° for 40 minutes).



KUMLA (potato dumplings)

Mary Ann Moe

3 c. grated, raw potatoes

1 T. salt

3 c. flour

Bacon or salt pork

Work lightly into dough the potatoes, flour and salt. Form into balls with hands. In the center of each dumpling put a piece of bacon or salt pork and boil in salted water. Be sure water is boiling when you drop dumplings in.

LEFSE

Doris Sapp

10 lb. red potatoes

1 lb. butter or margarine

6 T. salt

Flour

6 T. sugar

Boil potatoes with sugar and salt and rice while hot. Add butter or margarine; mix and chill overnight. To each 2 cups potato mixture add 1/2 cup flour. This will make 4 lefses. Roll on floured board and bake on lefse grill or electric skillet.

LEFSE

Mary Miller

3 lb. potatoes

1 c. flour

2 T. shortening

Salt (to taste)

2 T. sweet cream

Boil potatoes until done. Mash finely or use ricer. Add shortening and cream and cool thoroughly. Add salt and flour. Roll thin and bake on hot lefse griddle. (Be careful not to use too much flour).

LEFSE

Thelma Christensen

4 c. riced potatoes

1 tsp. salt

4 T. melted margarine

1 c. flour

1 T. sugar

Peel potatoes and rice into bowl. Let stand in cool place overnight. Cover with a towel. In the morning, mix and bake on lefse grill on high heat. Makes 9 plate-size rounds.

No life is so strong and complete, but it yearns for the smile of a friend.



LEFSE

Erma Fox

18 potatoes

1 tsp. salt

2 tsp. lard or Crisco

Flour (enough to roll)

Boil and mash or rice potatoes. Cool. Add flour, shortening and salt a little at a time until dough can be rolled out easily. Roll as thin as possible. Bake on grill until light brown, turning frequently to prevent scorching. Use moderate heat.

LEFSE

Emma Grina

In memory of Ardis Smith

Make mashed potatoes using 5 cups dry flakes according to recipe on package. Measure 6 cups mashed potatoes, 1 cup liquid Crisco, 2 tablespoonfuls sugar, 3 cups flour, 2 teaspoonfuls salt, 1 teaspoonful baking powder. Grill 380°. This is a double recipe.

SONS OF NORWAY LEFSE

Emma Grina

1 lb. Idaho instant potatoes

Take 8 cups of water and bring to boil and dissolve 3 tablespoonfuls sugar and 3 tablespoonfuls salt, 3/4 cup margarine and 3/4 cup Crisco. Then add the instant potatoes, folding in gently. Let this cool. Then cover with a damp cloth and put in refrigerator. When ready to roll, take cup for cup of flour and dough. Can use as you desire. Be careful with the amount of flour to roll them.

SPRUTBAKKELSE

Erma Fox

1 c. butter

1/2 tsp. salt

1 c. sugar

1 tsp. vanilla

1 egg (beaten)

2 1/4 c. flour

Cream shortening; add sugar gradually, then beaten egg and vanilla. Add flour and salt, mixing well. Put dough in cookie press and make cookies of various designs.

Daily prayers lessen daily cares!!!



LEFSE (food of the gods and Mundales)

Margareth Mundale Gullings

10 lb. peeled potatoes	3 c. flour (approximately)
1 c. evaporated milk	Muscles
1/4 lb. margarine	

Steam the taters and add the milk.  
Mix in margarine 'til smooth as silk.  
Cover in the fridge overnight to cool,  
and dream of a treat rich as a jewel.  
Half of this with half the flour,  
mix by hands with lots of power.  
Divide and shape into four rolls  
on floured board or cloth roll slices with no holes.  
Roll the flattened batter onto a stick,  
transfer to a hot griddle mighty quick.  
Bake at 425° and flip it once.  
Go gently, gently, like a chastised dunce.  
Brush excess flour off before you cover  
upon a folded cloth and now it's over.  
The Mundale-Mondale clan savor this treat,  
meeting every other year to match this feat.  
So sweet!

LEFSE

Margareth Mundale Gullings

10 lb. potatoes	1 c. evaporated milk
1/4 lb. margarine	Flour

Peel potatoes. Steam approximately 1 hour or until soft.  
Put through ricer or fruit press. Add margarine while hot and  
mix through. Add milk and mix well (with hands). Cool  
thoroughly, preferably overnight, in refrigerator covered. To  
one-half this amount add 1 1/2 cups flour and mix well with  
hands. Divide into 4 and shape each into a roll and cut into 6  
or 7 pieces. Flour board or pastry cloth well and roll each into  
12-inch rounds. It will take 2 to 3 cups flour to roll the 4  
rolls. Transfer each round to griddle by rolling on lefse stick  
and unrolling on griddle. Bake at 425°. Turn once. Brush gently  
with pastry brush when turned to remove excess flour. When  
baked, place on towel and cover with one. Next day bake the other  
half. Happy rolling.



Erma Fox

SMORGASBORD (Norwegian delicacies)

Hot meatballs - Scalloped potatoes

or

Hot meatballs - Mashed potatoes and gravy

Baked beans - Hot string beans

COLD MEATS:

Boiled tongue

Jellied veal

Summer sausage and deviled eggsCHEESES:

Gjetost

American and Swiss cheese

Brick cheese

FISH:

Strips smoked salmon

Herring tidbits

SALADS:

Mixed vegetable

Macaroni salad

Celery and carrot sticks

Radish roses

Pickles and relishes

Lefse

Buttered dark and white bread

Flatbröd

Søtsuppe (fruit soup)

Norwegian cookies and cakes

Coffee

Erma Fox

NORWEGIAN MEATBALLS

3 lb. ground beef

2 tsp. salt

1 small can Sego milk

1 c. mashed potatoes

1/4 tsp. nutmeg

1/2 c. scalded milk

1/4 c. chopped onion

2 eggs (beaten)

1 c. dry bread crumbs

1/4 tsp. pepper

1/4 tsp. allspice

Mix all ingredients and make into small meatballs. Roll slightly in flour and fry in Crisco on all sides until brown. Make gravy from drippings and simmer meatballs therein.

Sandra Goff

SCANDINAVIAN RELISH

1 unpeeled orange

1 cored, unpeeled apple

1 bag cleaned cranberries

1 c. sugar

Grind all ingredients. Add sugar and mix. Let stand in refrigerator at least a day before using. Keeps and freezes well.



NORWEGIAN KRINGLER

Sharon Kunka

Mix like pie crust:

1 1/2 c. flour

1 1/2 T. water

3/4 c. butter

Pat on cookie sheet; should cover a good-sized pan.

Put in saucepan:

1 c. water

1/2 c. butter

Heat to boiling point and as you remove from heat add 1 cup flour. Stir until smooth. Then beat in one at a time 3 eggs, beating until smooth after each addition. Add 1/2 teaspoonful almond extract. Spread lightly on crust. Bake at 375° 25-35 minutes (crust golden).

When cool, frost:

1 c. powdered sugar

1 T. butter

1 T. cream

1 tsp. almond extract

ROSETTES

Erma Fox

1 c. flour

2 eggs

1 c. sweet milk

1 tsp. sugar

Beat eggs lightly; add sugar, milk and flour, mixing until smooth. Fry in deep fat on rosette iron, cooling the iron each time while sugaring the rosette just baked. Having the iron too warm makes the rosette greasy.

ROSETTES

Borgy Thorp

2 eggs

1 c. sifted flour

1 T. sugar

1 tsp. vanilla

1/8 tsp. salt

2 T. cooking oil

1 c. milk

In medium bowl with fork, slightly beat eggs with 1 tablespoonful sugar and salt. Add milk, flour, vanilla and oil; with egg beater, beat just until smooth. In hot oil (365°) heat rosette iron for 3 minutes. Then at once, dip it into batter only to within 1/4-inch of top of iron, and lower iron into hot oil, immersing it completely. Fry about 1 minute or until delicate brown. Then lift iron out of oil, with fork carefully loosen rosette; remove, drain on paper toweling. Repeat until all batter is used. Dip in sugar or powdered sugar. Serve as cookies or top with sweetened whipped cream and strawberries for dessert.



Emma Grina

SANDBAKKELS

1 c. Crisco  
1 c. butter  
1 1/2 c. sugar  
2 eggs

1/4 tsp. salt  
1 tsp. vanilla  
1/2 tsp. almond  
5 1/4 c. flour (before sifting)

Cream Crisco and butter; add sugar, then beaten eggs. Add flavoring and salt to flour and then to the mixture. Press into sandbakkel tins and bake at 375° about 8 minutes.

Olga Koen

SANDBAKKELS

1 c. butter

1 c. Crisco

Cream together.

Add:

4 c. flour

1 c. granulated sugar

2 eggs (well beaten)

Mix well and knead for about 5 minutes. Form into small balls and press into sandbakkel forms. Bake at 365°; do not allow to brown.

Erma Fox

SANDBAKKELS

1 c. butter

1 egg

1 c. sugar

1/2 c. very finely chopped  
blanched almonds

2 c. flour

Cream butter and sugar; add flour a little at a time. Add egg and almonds. Press into tin and bake with oven temperature 350°.

Erma Fox

SØTSUPPE (sweet soup)

2 quarts water

2 sticks cinnamon

1/2 c. Sago (tapioca)

1 c. sugar

1 c. raisins

2 T. vinegar

1 c. prunes

6 oz. grape juice

1 lemon

Cook tapioca, raisins and prunes in water for an hour. Add sugar, cinnamon, sliced lemon and vinegar. Boil again for 30 minutes; add grape juice about 15 minutes before soup is cooked.



SWEET SOUP

Emma Grina

2 lb. prunes

Soak them overnight covering.

1 lb. raisins

Completely bring to boil; add 1 large box Pearl tapioca. Boil slowly until almost clear and 1 cup sugar and juice of 2 lemons and 2 teaspoonfuls cinnamon; continue cooking until well blended. Serve cool with Dream Whip.

LASAGNE

Karyl Viste

1 lb. ground beef

8 oz. lasagne noodles

3 1/2 c. tomatoes

6 or 8 oz. pkg. thin sliced  
mozzarella cheese

1 (8 oz.) can tomato sauce

1 c. cream style cottage cheese

1 or 2 envelopes spaghetti  
sauce mix

1/2 c. grated Parmesan cheese

2 cloves garlic (minced)

Brown meat slowly; spoon off excess fat. Add next 4 ingredients. Cover and simmer 40 minutes, stirring occasionally. Salt to taste. Cook noodles in boiling salted water until tender, drain, rinse in cold water. Layer as follows twice:

1/3 of the noodles

1/3 of the sauce

1/2 of cottage cheese and mozzarella

End with the remaining noodles and top with remaining sauce. Sprinkle with the Parmesan before baking at 350° for 25-30 minutes. (I make two recipes of the sauce part to fill a large pan).

CHINESE CHICKEN WINGS

Erika Ernst

1 c. soy sauce

1 tsp. dry mustard

1 c. brown sugar

3/4 c. water

1/2 c. melted butter

1 tsp. garlic salt

Mix and boil 1 minute before pouring over the wings. (Will do up to 4 pounds wings). Marinate wings overnight or several hours. Bake 1 1/2 hours at 350°.

The glory of life is to love, not to be loved; to give, not to get; to serve, not to be served.

PELMENI (Siberian meat dumplings)

Hazel Sullivan

## FILLING:

1 lb. beef  
1/4 lb. pork

Salt and pepper (to taste)  
Water (enough to hold filling  
together)

## DOUGH:

2 eggs  
4 half eggshells of water

1/2 tsp. salt  
2 c. flour (approximately)

Mix meat filling and refrigerate. Combine beaten eggs, water, salt. Add enough flour to make a stiff dough but pliable enough to roll out easily. Roll half of dough to 1/8-inch thickness. Cut out circles 1 1/2 inches in diameter. Place a teaspoonful of meat filling on circle. Fold over into half moon crescent and pinch edges together. Bring ends of crescent together and pinch firmly. Put pelmeni on floured cookie sheet in refrigerator until ready to use or freeze. To cook, bring 2 quarts water to boil. Add chicken or beef bouillon to make a tasty broth. Drop dumplings a few at a time into broth. Continue boiling until pelmeni float to the top.

DEEP DISH PIZZA

Florence Dolan

1 box Pillsbury hot roll mix	1/2 medium onion (thinly sliced)
1 1/2 lb. hamburger	1/4 green pepper (chopped)
1 lb. sausage (bulk style)	2 pkg. (8 slices) mozzarella cheese
2 cans pizza sauce	
2 medium cans mushrooms	4 c. shredded American cheese

Make crust according to directions on box. (Makes 2 pizzas). Brown hamburger and sausage together; drain fat. Place crusts in large 10-inch glass pie pan or 9-inch square pan. On top of each crust place layer of thinly sliced onions, green peppers, mushrooms. Put one can pizza sauce on each pizza, then place 1 package mozzarella cheese on each. Do the same with American cheese. Bake 350° for 50 minutes.

Just about the time you think you can make both ends meet - somebody moves the ends.



DANISH PUFF

## CRUST:

1/2 c. butter or margarine.  
(softened)

1 c. flour  
2 T. water

## TOPPING:

1/2 c. butter or margarine  
1 c. water  
1 c. flour

3 eggs  
1 T. almond extract

Cut margarine into flour until particles are size of small peas. Sprinkle water over and mix. Pat pastry by rounded teaspoonfuls into 3-inch circles. Spread a rounded tablespoonful topping over each circle, extending just beyond edge. Bake at 350° for 30 minutes.

Topping - Heat butter or margarine and water to rolling boil; remove from heat. Quickly stir in flour and almond extract. Stir vigorously over low heat until mixture forms ball (about 1 minute). Remove from heat. Add eggs, beat until smooth and glossy. Spread over pastry circles. Makes 24.

KALBSSCHNITZEL NATUR (simple sauteed veal cutlet) Erika Ernst

Flour  
Salt

2 lb. veal cutlet (1/2-inch  
thick)

3 or 4 T. butter

1/2 c. water or beef or veal  
stock

Few drops lemon juice

1 T. minced parsley

Salt (to taste)

Sprinkle flour and salt over meat on one side only. Cut into 4 to 6 pieces. Pound meat with edge of plate to flatten out and break down tissues (which makes meat more tender). Make several short incisions around edges to prevent curling. Saute' in the butter until well browned on both sides. Remove meat to platter. Add water or stock to pan, boil up, stirring to reduce gelatinous browned bits in pan; cook until liquid is reduced to half. Add lemon juice and parsley and salt to taste. Pour this unthickened pan gravy over the meat. Makes 4 to 6 servings.

Housework is something you do that nobody notices unless you don't do it!!!

ENTE MIT SAUERKRAUT AUF NÜRNBERGER ART  
(duck with sauerkraut Nuremberg style)

Erika Ernst

1 (4-5 lb.) duckling	1/2 c. white wine <u>or</u> light beer
Salt <u>and</u> pepper	1/2 c. Tokay grapes (seeded)
1/2 lemon	2 T. flour
1 small whole onion (peeled)	1 1/2 c. water
2 lb. sauerkraut	Mashed potatoes
2 apples (peeled <u>and</u> chopped)	

If duck is frozen, defrost completely. Remove all visible fat. Sprinkle with salt and pepper; truss for roasting. Rub skin with the cut side of the lemon. Place the peeled whole onion in the cavity and put duck on a rack in a roasting pan. Roast 350° oven until a meat thermometer in the leg registers 170°, about 1 to 1 1/2 hours. Remove excess fat from pan periodically.

As duck is roasting, combine sauerkraut, apples and wine or beer; simmer covered 1/2 hour.

When duck is more that half done (130° F.), remove from rack, pour off remaining pan drippings into bowl and when this has cooled to room temperature, chill in freezing compartment so that fat will rise to top and can be easily removed.

Arrange the sauerkraut in a casserole, place the duck above it; if preferred, cut the duck into quarters. Arrange seeded grapes over the top of the sauerkraut, around the edge of the duck. Return casserole to oven, bake 1/2 hour longer.

When pan drippings have cooled, remove fat. To the brown essence, add 2 tablespoonfuls flour, stir to blend; to this add 1 1/2 cups water and salt to taste. Simmer to make a gravy. When duck is done, remove to platter. Add half the gravy to the sauerkraut. Pass the rest. Serve accompanied by mashed potatoes. Makes 2 to 4 servings.

You are often sorry for saying a harsh word, but you will never regret saying a kind one.



MANDELBÄLLCHEN (almond-studded potato croquettes) Erika Ernst

4 c. light fluffy mashed potatoes	2 egg whites (beaten until soft peaks form)
2 egg yolks (beaten until light)	1/2 - 3/4 c. crushed almonds
2-3 T. flour	Fat (for deep frying)

Make your own mashed potatoes with butter, milk and seasonings to taste (it will take 4 large potatoes); or use instant mashed potato mix. Beat in the egg yolks. Chill until potatoes can be handled easily, then form into 2-inch croquettes, roll each in flour. Dip in the egg white, then the crushed almonds, until well coated with almonds. (Easiest way to crush almonds is in an electric blender). Fry in deep fat preheated to 375° until golden on all sides. Makes 8 croquettes, enough for 4 servings.

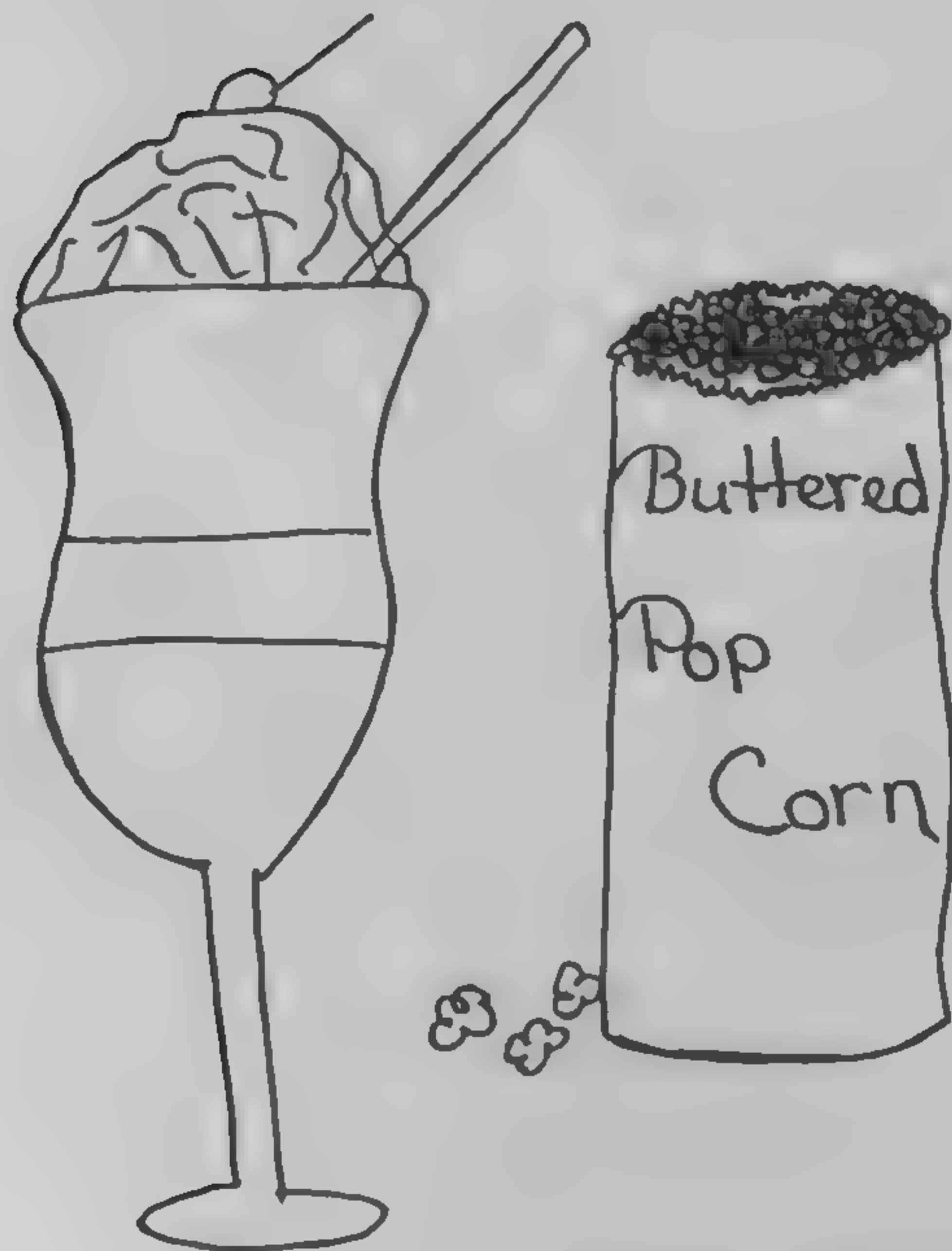
WARMER KARTOFFELSALAT (hot potato salad) Erika Ernst

6 medium white potatoes <u>or</u> 15-20 new potatoes	2 tsp. salt <u>or</u> to taste
6 slices bacon (diced)	Freshly ground black pepper
1/2 c. diced onion	3-4 T. vinegar
1 tsp. flour	1/2 c. water
2 tsp. sugar	Minced parsley

Cook potatoes in their jackets in salted water, then fork-tender, drain, peel, dice. Meantime, fry bacon until crisp; remove from pan, add onion, cook until tender. Drain off all but 1 tablespoonful of the bacon fat. Add flour, sugar, salt and pepper to skillet; cook and stir until flour is lightly browned. Stir in vinegar and water; cook until slightly thickened. Replace bacon. Pour this hot dressing over the potatoes; stir to blend gently. Potatoes should look creamy. Sprinkle minced parsley over top. Makes 4 to 6 servings.

Before you flare up at anyone's faults, take time to count to ten - ten of your own!!!

# APPETIZERS AND BEVERAGES



Darcy Manzer



# APPETIZERS - BEVERAGES

## CHEESE BALL

Doris Sapp

2 (8 oz.) Philadelphia cream  
cheese

2 c. sharp Cracker Barrel  
cheese (shredded)

1 T. or 1/2 jar pimento

Combine soft cheese and mix well. Shape into ball or log  
and roll in pecans or nuts.

1 T. onion (cut fine)

1/2 c. green pepper (chopped  
fine)

2 tsp. Worcestershire sauce

1 tsp. lemon juice

## CHEESE STICKS

Dorothy Thornby

1 c. "old" grated cheese

1 T. dry mustard

Little pepper

Combine all ingredients. Mixture will be soft. Put into  
cookie press or roll out and cut in strips. Bake at 300° until  
lightly brown.

1/4 c. butter or margarine

1/2 c. flour

2 T. water

## PINEAPPLE CHEESE BALL

Char Messmore

2 pkg. (8 oz.) cream cheese  
(softened)

1 can (8 1/2 oz.) crushed  
pineapple (drained)

2 c. chopped pecans or walnuts

Beat cream cheese until smooth. Gradually stir in pine-  
apple, 1 cup nuts, green pepper, onion and salt. Shape into  
ball and roll it in remaining nuts. Wrap in Saran Wrap in  
refrigerator. Makes about 40 appetizer servings.

1/4 c. finely chopped green  
pepper

2 T. finely chopped onion

1 T. seasoned salt

## CHILI CON QUESO

Karyl Viste

1 (4 oz.) can diced green  
chilies

1 lb. American cheese (cubed)

1 (1 lb.) can whole tomatoes  
(drained and finely chopped)

1 T. dried minced onion

Tortilla chips

Heat all except corn chips together in chafing dish or  
fondue pot over low heat until cheese is melted. Serve with  
chips.

CHILI RELLENO DIP

Karyl Viste

- 2 large tomatoes (peeled and  
chopped)  
3 or 4 green onions (chopped)  
1 small can black olives  
(chopped)

- 1 small can green chili peppers  
(chopped)  
3 T. olive oil  
1 1/2 T. garlic salt  
Pepper (to taste)

Mix all ingredients. Chill and serve with tortilla chips.

KING'S HAWAIIAN BREAD AND DIP

Orrie Wilson

- 1 c. mayonnaise  
1 c. sour cream  
1 pkg. Knorr dry vegetable  
soup mix

- 8 oz. can water chestnuts  
(drained and chopped)  
1 pkg. frozen spinach (chopped,  
thawed and squeezed dry)

Mix all ingredients and chill 2 hours. Cut a hole in middle of King's Hawaiian bread. Place dip. Cut removed bread in small serving pieces around bread. Spread on dip.

MEXI DIP

Jan Larson

- 2 cans bean dip  
3 avocados and 2 T. lemon  
juice (mashed up)  
1/2 pint sour cream and 1/2 c.  
mayonnaise and 1 envelope  
taco seasoning (mixed  
together)

- 1 c. chopped green onions  
3 diced tomatoes  
1 can sliced black olives  
8 oz. Cheddar cheese (shredded)

Layer in order listed above on a large platter or 2 10-inch serving trays. Serve with taco chips.

SHRIMP DIP

Karyl Viste

- 1 pkg. Knorr's leek soup  
1 pint sour cream

- 8 oz. cream cheese  
1 or 2 cans drained broken shrimp

Mix and refrigerate before using.

The greatest calamity is not to have failed, but to have failed to try!!!



Anna Lou Meland

LARGE TACO DIP

2 cans bean dip  
Guacamole (avocados with hot  
sauce)  
8 oz. sour cream  
Taco seasoning  
1 tsp. lemon juice  
1/2 c. mayo

Chopped green onion  
Chopped green pepper  
Chopped black olives  
Chopped tomatoes  
Grated cheese

Spread in layers on platter: First layer - 2 cans bean  
dip. Second layer - Guacamole.

Mix sour cream, taco seasoning, lemon juice and mayo and  
apply as third layer.

Fourth layer - Apply remaining ingredients. Serve with  
tortilla chips or Doritos.

Char Messmore

SPINACH DIP

1 pkg. (10 oz.) frozen  
chopped spinach  
1 c. mayonnaise  
1 pint sour cream  
2 1/2 tsp. salad seasoning

Salt and pepper (to taste)  
1/2 tsp. dill seed  
2 T. lemon juice

1/2 c. chopped onion

1 pkg. ranch style dressing mix  
Cook, drain and cool spinach. Combine with it: mayonnaise,  
sour cream, salad seasoning, salt and pepper, dill seed, lemon  
juice, onion and dressing mix. Refrigerate until chilled. Serve  
as dip for chips or raw vegetables.

Irene Eck

TEX MIX DIP

3 medium avocados  
2 T. lemon juice  
1/2 tsp. salt  
1/4 tsp. pepper  
1 c. sour cream  
1 pkg. taco seasoning  
1/2 c. mayonnaise  
2 cans (10 1/2 oz.) plain or  
jalapeno bean dip (I use  
jalapeno)

1 large bunch green onions  
(chopped with tops)  
3 medium tomatoes (coarsely  
chopped - I use 1)  
2 cans (3 1/2 oz.) chopped  
black olives  
8 oz. sharp Cheddar cheese  
(shredded)  
Large round tortilla chips

Mash avocados in lemon juice. Mix sour cream with taco  
seasoning and mayonnaise. In a dish spread bean dip, then  
avocado mixture, and then sour cream mixture. Chill. When  
ready to serve, add tomatoes, onions and olives. Use half of  
recipe for a small group.

HOT SAUSAGE AND CHEESE PUFFS (hors d'oeuvres)

Ruth Clabaugh

1 lb. hot or sweet Italian  
sausage3 c. Bisquick  
3/4 c. water

1 lb. sharp Cheddar cheese

Crumble sausage in frying pan and cook 8 to 10 minutes. Drain and cool completely. Add sausage, cheese, Bisquick and water. Mix with fork. Roll in 1-inch balls, place on cookie sheet and bake 12 to 15 minutes. (Check in 10 minutes). Oven - 400°. Good served cold or hot; also freeze well and cook while frozen.

GORP (a snack)

Sarah Eidsvig

1 c. quick-cooking oats  
1 c. shelled peanuts  
1/2 c. shredded coconut  
1/4 c. wheat germ  
1/2 c. honey2 T. cooking oil  
1 c. candy-coated milk chocolate  
pieces  
1/2 c. coarsely chopped mixed  
dried fruit  
1/2 c. raisins

In bowl combine oats, peanuts, coconut and wheat germ. Combine honey and oil and stir into dry mixture. Spread in 9x9x2 inch baking pan. Bake in 300° oven 30 to 40 minutes or until light brown, stirring every 15 minutes. Remove from oven. Transfer to another greased pan; cool without stirring. Break up large pieces; stir in candy pieces, dried fruit and raisins. Store in a tightly covered container or plastic bag. Makes 6 cups.

CHEESE DIP

Erika Ernst

4 medium onions  
2 large cloves garlic  
2 small cans chili peppers2 c. grated cheese (American)  
1 (No. 2) can tomatoes (1 1/4 c.)  
1 1/2 c. canned milk

Drain tomatoes well. Fry onions in small amount of oil. Add garlic, peppers and tomatoes. Let simmer until well blended. Add cheese and milk. Stir until mixed. Cook about 20 minutes.

Itching for what you want doesn't do much good - you've got to scratch for it!!!



GRANOLA I (with oatmeal base)

Sarah Eidsvig

6 c. quick or old-fashioned  
oatmeal  
1 pkg. (2 1/2 oz.) slivered  
almonds  
1/2 c. sunflower seeds  
1/2 c. wheat germ  
1 c. raisins

1/2 c. vegetable oil  
1/2 c. sesame seeds  
1 c. shredded or flaked coconut  
1/2 c. bran cereal  
1/2 c. honey

Combine all dry ingredients and mix. Combine honey and vegetable oil; mix well and drizzle over dry ingredients. Spread on 2 greased baking sheets and bake in 325° oven about 15 minutes. Stir twice to prevent over-browning. Cool. Store in airtight containers in cool, dry place. Makes about 2 quarts. Serve with milk as a cereal, or use as a snack.

GRANOLA II (with rolled wheat base)

Sarah Eidsvig

4 c. rolled wheat  
1 c. wheat germ  
1 c. hulled sunflower seeds  
1/2 c. whole wheat bran

1 tsp. vanilla  
1 c. roasted soybeans (may be  
ground)  
1/2 c. honey  
1/2 c. salad oil

Heat salad oil, honey and vanilla in saucepan. Put remaining ingredients in bowl and pour in oil and honey mixture. Mix thoroughly. Spread on 2 greased baking sheets and bake in 325° oven about 15 minutes. Stir twice to prevent over-browning. Cool. Store in airtight container in cool, dry place. Makes about 2 quarts. Raisins, nuts or coconut may be added. Serve as a cereal with milk or as a snack.

CHIPPED BEEF DIP

Joelene Goodover

1 (8 oz.) cream cheese  
(softened)  
1/2 c. sour cream  
2 T. half and half

2 T. chopped onions  
Few drops Worcestershire sauce  
1 jar chipped beef (chopped  
well)

Combine all and sprinkle with chopped walnuts. Heat in 350° oven for 20-25 minutes. Serve hot or cold.

HOT SWEET CIDER (for 50)

Mary Reiersgaard

2 gallons cider

1 c. red hot candy

Spice ball made of cinnamon  
sticks, whole cloves, 1/2 c.  
raisins (wrapped in square  
of cheesecloth)

Soak spice ball and red hots in cider for several hours;  
heat and serve.

HOT CHOCOLATE MIX

Sherry Johnson

4 c. powdered milk

1/2 c. powdered sugar

1 c. Nestle's Quik instant  
cocoa

1/4 tsp. salt

1/4 tsp. cinnamon

1/2 c. powdered cream

Stir 1/4 cup mix in hot water.

JELLO PUNCH (for 50)

Mary Reiersgaard

1 large pkg. cherry Jello

1 (12 oz.) can lemonade

4 c. hot water

1 gallon cold water

4 c. sugar

3 T. almond extract

1 (46 oz.) can pineapple juice

1 bottle ginger ale

1 quart apple juice

Dissolve Jello and sugar in 4 cups hot water. Add juices  
and cold water. Add extract and ginger ale. Chill with ice.  
Delicious and nourishing for youth parties; have been served for  
Jr. League.

ORANGE JULIUS

Krista Messmore

1 (6 oz.) can frozen orange  
juice

2 eggs

1 c. milk

1 tsp. vanilla

1 c. water

1/2 c. sugar

1 tray ice cubes

Put ingredients in blender. Cover and blend until smooth  
and slushy, about one minute. Serve while still cold.

Brows may wrinkle,  
Hair grow gray,  
But friendship  
Never knows decay.



ORANGE JULIUS

Sarah Eidsvig

1 small (6 oz.) frozen orange juice concentrate  
 1 c. water  
 8-10 ice cubes

2 c. milk  
 1/4 c. sugar  
 1 tsp. vanilla

Blend all ingredients in blender. Serve immediately.

PUNCH

Betty Madison

1 pkg. unsweetened raspberry Kool-Aid  
 1 c. sugar  
 4 c. cold water

1 (6 oz.) lemonade  
 1 (10 oz.) raspberries (frozen)  
 1 (1 pint 12 oz.) bottle or  
 3 1/2 c. 7-Up

Combine and stir until dissolved Kool-Aid, sugar and water. Add thawed lemonade and raspberries. Add 7-Up before serving. 10-12 servings.

RHUBARB PUNCH

Ruth Clabaugh

1 1/2 - 2 lb. rhubarb (6 c.)  
 2 1/2 c. water  
 1 c. sugar

2 c. unsweetened pineapple juice  
 1/4 c. lemon juice  
 12 oz. ginger ale

Cut up rhubarb. Cook in water, strain, dissolve sugar in warm juice. Add pineapple and lemon juice. Chill. Add ginger ale just before serving.

SLUSH

Stacey Zins

1 large can pineapple juice (unsweetened)  
 1 large can grapefruit juice

12 oz. can frozen lemonade  
 2 (10 oz.) cans frozen orange juice  
 5 bananas (mashed)

Mix together with 6 cups of water; put in containers and freeze. To serve: 1/2 glass slush mixture fill up with ginger ale, lemonade, lime soda, 7-Up or Squirt.

SPICED APPLE CIDER

Lorraine Severson

2 quarts apple cider  
 1/2 c. brown sugar  
 1 stick cinnamon

1 tsp. whole allspice  
 1 tsp. whole cloves  
 1/4 tsp. salt

Simmer 20 minutes.

Betty Madison

SPARKLING TEA PUNCH

3 quarts ginger ale  
 1 1/4 c. sugar  
 1 c. hot water  
 1 c. lemon juice  
 3 c. orange juice

1 c. pineapple juice  
 3 c. double-strength tea  
 1 (12 oz.) bottle raspberry soda  
 Mint leaves

Freeze 1 quart ginger ale for beverage cubes. Boil sugar and water 5 minutes. Combine fruit juices and tea; chill. Just before serving, add thoroughly chilled carbonated beverages. Float sparkling cubes and mint leaves. Serves 40 punch-size cups.

Stacey Zins

STRAWBERRY PUNCH

3 boxes frozen strawberries  
 3 large cans pineapple juice  
 1 small bottle vanilla  
 1 large bottle ginger ale  
 (32 oz.)  
 3 c. sugar

3 cans frozen orange juice  
 1 small bottle almond extract  
 3 pkg. strawberry Kool-Aid  
 3 pints pineapple sherbet

Combine first 8 ingredients; taste, add water if needed. Add sherbet just before serving. Makes 100 1-cup servings.



# Breads



Jenni Eidsvig

## BREADS

ANISE TOAST

Christine Miller

2 eggs

1 tsp. anise seed

2/3 c. sugar

1 c. regular flour

Heat oven to 375°. Grease and flour a loaf pan 9x5x3 inch. Beat eggs and sugar thoroughly. Add anise seed; gradually mix in flour. Spread this stiff batter in pan. Bake about 20 minutes or until toothpick comes clean. (Pan is only 1/4 full). After cool, cut in 16 1/2-inch slices. Place on buttered baking sheet. Bake 5 minutes or until bottoms of slices are brown; turn and do on other side. Serve with ice cream, fruit or cheese. Very good - tastes like a delicate flavored rusk!

BANANA BREAD

Emma Grina

1/3 c. butter

1 tsp. soda

1 c. sugar

1 tsp. baking powder

1 egg

2 c. flour

1/2 c. sweet milk

Chopped nuts

1 or more bananas (1 c. -  
mashed)

Makes 1 loaf. Bake 1 hour at 350°.

BANANA BREAD

Volga Garberg

1 egg

1 tsp. soda

1 c. sugar

2 c. flour

1/2 c. butter

3 mashed bananas

1/2 c. sour cream

Nuts (optional)

Cream egg, sugar and butter until fluffy. Mix soda and sour cream together. Add to mixture. Add remaining ingredients. Bake 1 hour at 350°.

Each time you turn the pages  
Looking for something new to cook,  
Fondly remember each person  
Who makes possible this book.



Anna Lou Meland

BANANA BREAD

4 T. shortening  
1 c. sugar  
4 eggs  
1/2 tsp. salt  
16 T. milk

5 c. flour  
1 small pkg. vanilla instant  
pudding  
2 tsp. baking powder  
2 tsp. soda  
4-5 ripe bananas

Cream shortening and sugar. Add eggs. Dissolve soda in 4 tablespoonfuls hot water; add to first mixture. Add bananas (mashed). Mix well. Add flour, baking powder and pudding alternately with milk. Mix well. Bake at 350° for 35-40 minutes.

Carol Entner

BANANA NUT BREAD

2/3 c. shortening  
1 c. sugar  
4 eggs  
3 c. flour (sifted)  
2 tsp. baking powder

1 tsp. soda  
1 tsp. salt  
2 c. bananas (mashed)  
1 c. walnuts

Cream together shortening and sugar. Add eggs, one at a time, beating well after each. Sift together dry ingredients; add to creamed mixture with bananas. Blend well. Stir in nuts. Pour into 2 well-greased loaf pans. Bake at 350° 45-50 minutes. Remove from pan and cool on rack.

Marilyn Thorne

BLUEBERRY BREAD

2 c. all-purpose flour  
1 c. sugar  
1 1/2 tsp. baking powder  
1/2 tsp. soda  
1/4 tsp. salt  
2 T. shortening

1 egg (beaten)  
1/4 c. orange juice  
1 T. grated orange or lemon rind  
Boiling water  
1 c. blueberries  
1/2 c. walnuts

Preheat oven to 350°. Grease 9x5 inch loaf pan. Mix flour, sugar, baking powder, soda and salt. Blend in shortening. Stir in egg. Add enough boiling water to orange juice and rind to make one cup. Stir into flour mixture. Add blueberries and nuts; stir gently. Pour batter into prepared pan. Bake 60 minutes. Makes 1 loaf.

BLUEBERRY COFFEE CAKE

Marge Nerison

1 c. margarine	2 c. flour
1 c. sugar	2 tsp. baking powder
2 eggs	1/2 tsp. salt

Cream the margarine and sugar. Add the eggs, one at a time, beating well. Add the dry ingredients and spread 3/4 of the batter into a 9x13 inch greased pan. Spread a can of blueberry fruit filling on top to within 1/2-inch of the edge. Put balance of the batter on top of the filling.

## TOPPING:

2 T. margarine	1/3 c. flour
1/2 c. sugar	

Mix and sprinkle on top. Bake at 350° for 45-50 minutes.

OVERNIGHT BUTTERMILK COFFEE CAKE

Sherry Freiboth

2 c. flour	1 tsp. baking powder
1/2 tsp. salt	2/3 c. shortening
1 tsp. soda	2 eggs (beaten)
1 c. sugar	1/2 c. brown sugar
1/2 tsp. cinnamon	1 c. buttermilk

Mix dry ingredients. Cut in shortening; add eggs and buttermilk. Mix well. Pour into a 9x13 inch greased pan.

## TOPPING:

1/2 c. brown sugar	1/2 tsp. cinnamon
1/2 tsp. nutmeg	1/3 c. nuts

Sprinkle over batter. Cover with foil. Place in refrigerator overnight. Bake at 350° for 30 minutes.

MOM'S DATE BREAD

Wenonah Peterson

1 1/2 c. boiling water	2 tsp. soda
1 lb. pkg. dates (cut)	
Pour boiling water over dates, add soda and cool.	
1 c. sugar (scant)	1 tsp. baking powder
1 egg (beaten)	1 tsp. vanilla
1 T. melted butter <u>or</u> margarine	1/2 c. chopped nuts
2 3/4 c. flour	

Mix in order given; add dates and water. Bake in one large or 2 small loaf pans at 350° 60-70 minutes.



DANISH COFFEE CAKE

Ferne Schlameus

1/2 c. shortening	7 c. flour
2/3 c. sugar	Brown sugar
1 tsp. salt	Raisins
2 eggs (beaten)	Cinnamon
1 c. lukewarm water	Dots of butter
1 c. lukewarm milk (which has been scalded)	Powdered sugar frosting
2 Fleischmann's yeast cakes (that have been soaked in 1/2 c. lukewarm water)	

Mix shortening, sugar and salt well. Add eggs, water and milk. Add yeast and flour. Keep dough soft and knead gently. Let rise to double size. Divide in two and roll out each quite thin. Place brown sugar, raisins, cinnamon and dot with butter. Roll up and place on two cookie sheets and let rise again. Bake for 30 minutes in 350° oven. Remove from pan when cool. Frost with powdered sugar frosting and chopped nuts if desired.

DILLY BREAD

Kay Huotte

1 pkg. yeast	1 T. butter
1/4 c. warm water	2 tsp. dill seed <u>or</u> dill weed
1 c. small curd cottage cheese	1 tsp. salt
2 T. sugar	1/4 tsp. soda
1 T. minced instant onion	1 egg
2 1/4 - 2 1/2 c. flour	

Dissolve yeast in water in large bowl. Heat cottage cheese and butter until warm and add to yeast. Combine sugar, onion, dill, salt, soda and egg in small bowl. Then mix and add to yeast. Add flour. Let rise until double, punch down and form into round ball and put in heavily greased round casserole. Let rise again 35 minutes. Bake at 350° 40-45 minutes. Brush top with butter and salt.

Happiness is a habit, cultivate it.

Genevieve Tanberg

BAKED DOUGHNUTS

5 T. shortening  
 3/4 c. sugar  
 2 eggs (separated)  
 1 c. flour  
 1/2 tsp. salt

3/4 tsp. baking powder  
 1/2 c. milk  
 1 tsp. vanilla  
 1/2 tsp. nutmeg

Cream together, then add sugar slowly and 2 beaten egg yolks and mix. Add flour with nutmeg, salt and baking powder. Sift. Then stir in milk and vanilla. Beat egg whites stiff. Fold into mixture. Put in greased muffin tins and bake at 375° for 20 minutes. Roll in cinnamon and sugar.

Frieda Feldman

OVEN BAKED DOUGHNUTS

5 T. shortening (1/3 c.)  
 3/4 c. sugar  
 2 beaten egg yolks  
 1 c. flour  
 3/4 tsp. baking powder  
 1/4 tsp. salt

1 1/2 tsp. nutmeg  
 1/2 c. milk  
 1 tsp. vanilla  
 2 T. sugar (to roll doughnuts in)  
 1/2 tsp. cinnamon (to roll doughnuts in)

Combine ingredients and fold in beaten egg whites plus 1 tablespoonful sugar per egg. Half fill small size muffin cup and bake at 350° until firm. Roll in sugar and cinnamon while warm.

Karyl Viste

HEALTH BREAD

1 c. raisins  
 1 egg  
 3/4 c. sugar  
 1/2 tsp. salt  
 1 c. stone ground whole wheat flour

1 c. quick oatmeal  
 1 c. all-bran cereal  
 1 c. sour milk  
 1 tsp. soda

Boil raisins in water. Let cool. Beat egg; add sugar and salt. Add stone ground whole wheat flour, oatmeal, cereal, sour milk with 1 teaspoonful soda. Mix all together until moist. Add raisin mixture and 1/3 cup nuts (optional). Batter will be very moist. Grease pan and bake at 350° for 1 hour. Makes 1 large or 2 small loaves.

Insanity is hereditary - you can get it from your children!



Florence Dolan

ORANGE-NUT DATE BREAD

1 c. dates (cut up)  
 1/2 c. walnuts (chopped)  
 Grated rind of 1 orange and  
 juice  
 2 T. butter  
 1 tsp. soda

1 tsp. vanilla  
 1 beaten egg  
 1 c. sugar  
 2 c. bread flour  
 1 tsp. baking powder  
 1/4 tsp. salt

Combine dates, walnuts, orange rind and juice (add boiling water to juice to make one cup). To above add butter, soda; then add vanilla, beaten egg and sugar. Add dry ingredients. Fill 12-ounce juice cans (greased and floured) 2/3 full. Bake at 350° approximately 30 minutes.

Gladys Hanson

POPPY SEED BREAD

2 c. sugar  
 1 1/2 c. corn oil  
 Mix well.

4 eggs  
 1 tsp. vanilla

Add:

1 large can Pet milk  
 2 oz. box poppy seed  
 Mix well.

Chopped nuts (optional)

Add:

3 c. flour  
 1 tsp. soda

1 tsp. baking powder  
 1 tsp. salt

Mix well. Grease and line bottom of pans with wax paper.  
 Makes 2 loaves. Bake 1 hour 15 minutes at 325°.

Rosalie Tarum

PUMPKIN BREAD

3 c. flour  
 1 tsp. soda  
 1 tsp. salt  
 3 tsp. cinnamon

2 c. sugar  
 2 c. pumpkin  
 4 eggs (beaten)  
 1 1/4 c. oil

Place all dry ingredients in bowl. With a spoon make a deep well in center; add liquid ingredients. Stir just until mixed. Pour into 2 loaf pans. Bake at 350° for 60 minutes.

You are only young once - after that it takes another excuse.

Sherry Freiboth

RHUBARB BREAD

Bake at 350° for 60 minutes. Makes 2 loaves. Grease and flour pans.

1 1/2 c. brown sugar  
2/3 c. salad oil  
1 c. buttermilk  
1 egg  
1 tsp. salt

1 tsp. vanilla  
1 tsp. soda  
2 1/2 c. flour  
2 c. fresh diced rhubarb  
1/2 c. chopped nuts

Blend above ingredients well.

## TOPPING:

Sprinkle over batter in pans.

1 1/2 c. brown sugar

2 T. butter

Bake and cool for 20 minutes. Remove from pans and cool on racks.

Connie Clabaugh

SWEET APPLE MUFFINS

1/2 c. sugar  
1/3 c. shortening  
1 egg  
1/3 c. milk  
1 1/2 c. flour  
2 tsp. baking powder

1/2 tsp. nutmeg  
1/2 tsp. salt  
1 1/2 c. apples (pared and  
shredded)  
1/4 c. melted butter  
1/2 c. sugar  
1 tsp. cinnamon

Cream together sugar and shortening; blend in egg and beat well; add dry ingredients alternately with milk. Stir in apples. Fill well-greased muffin cups 2/3 full. Bake at 400° for 25 minutes. Dip muffins in melted butter and then roll in mixture of sugar and cinnamon. Makes 1 dozen.

Sharon Kunka

OATMEAL MUFFINS

1 c. rolled oats  
1 c. applesauce (or buttermilk)  
1 egg  
1/3 c. brown sugar  
1/3 c. salad oil

1 c. flour  
1/2 tsp. salt  
1/2 tsp. soda  
1 tsp. cinnamon  
1 T. baking powder

Bake at 400° for 20 minutes.



BRAN FLAKES BUTTERMILK MUFFINS

Orrie Wilson

1/2 c. sugar	1/2 tsp. soda
1/3 c. margarine	1/2 tsp. salt
1 egg	2 c. bran flakes cereal
1 c. sifted flour	1 c. buttermilk
2 tsp. baking powder	

Cream together sugar, margarine and egg until light and fluffy. Sift together flour, baking powder, soda and salt. Stir in bran cereal. Add dry ingredients to creamed mixture alternately with buttermilk. Stir just until combined. Fill paper baking cups or greased muffin tins 2/3 full. Bake at 375° 18-20 minutes. Makes 12.

THREE-MONTH MUFFINS

Karyl Viste

2 c. quick oatmeal	1 quart buttermilk
2 c. shredded wheat	4 eggs
2 c. all-bran cereal	5 tsp. soda
1 c. boiling water	1 T. salt
1 c. salad oil	5 c. flour
2 1/4 c. brown sugar (packed)	

Combine the three cereals. Pour boiling water over cereal mixture. Stir in salad oil and brown sugar. Add buttermilk, eggs, soda, salt and flour. Cover and keep refrigerated. Bake at 400° for 20 minutes.

ZUCCHINI NUT MUFFINS

Sylvia Paulson

1/2 c. <u>each</u> brown sugar and honey	1 tsp. <u>each</u> soda and salt
2 eggs	1/2 tsp. baking powder <u>and</u> nutmeg
1/2 c. melted butter <u>or</u> margarine	1 1/2 tsp. ground cinnamon
1 tsp. vanilla	1 c. granola-type cereal <u>or</u> bran flakes
1 3/4 c. flour	1/2 c. chopped nuts
	2 c. shredded zucchini

Beat eggs; add sugar, honey, melted butter and vanilla. In separate bowl combine flour, soda, salt, baking powder, nutmeg, cinnamon. Add to egg mixture. Stir in cereal, zucchini and nuts. Spoon into 18 greased muffin cups and bake at 350° for 25 minutes or until done. (Freezes well).

BIG DUTCH BABIES (oven pancakes)

Betty Johansen

<u>PAN SIZE</u>	<u>BUTTER</u>	<u>EGGS</u>	<u>MILK AND FLOUR</u>
2-3 quart size	1/4 cup	3	3/4 cup each
3-4 quart size	1/3 cup	4	1 cup each
4 - 4 1/2 quarts	1/2 cup	5	1 1/4 cups each
4 1/2 - 5 quarts	1/2 cup	6	1 1/2 cups each

Select the recipe proportions to fit your pan and put out all the ingredients you will need. Put butter in pan and set into a 450° oven (do not preheat oven before putting in butter), then mix batter quickly while butter melts. Beat eggs until light and lemon colored, gradually beat in milk and then flour. Remove pan from oven and pour batter into the hot melted butter. Return to oven and bake until puffy and well browned about 20-25 minutes. Dust with nutmeg if desired and serve at once. Serves 3-6.

DUTCH BABY TOPPINGS:

The classic - Have a shaker of powdered sugar and thick wedges of lemon at the table. Sprinkle sugar on hot pancake slices, then squeeze lemon over.

Syrups or fresh fruit - Serve a bowl of sliced strawberries, sweetened to taste, or any fruits in season (hot fruit: saute' fresh apple or pear slices in a little butter until tender, sweeten with sugar or honey and serve with cinnamon-sugar and sour cream or yogurt. Or heat banana in melted butter over medium heat, turning until hot and serve with lime wedges).

Canned pie filling - Try cherry or apple pie filling cold or warmed; add lemon juice and cinnamon to taste and serve with yogurt or sour cream.

QUICK RAISED PANCAKES

Edna Lilley

2 pkg. yeast	1 c. warm milk ( <u>or</u> 1/2 c. <u>each</u>
2/3 c. warm water (lukewarm	evaporated milk and warm water)
for compressed yeast)	2 eggs
2 c. prepared biscuit mix	3 T. melted butter <u>or</u> margarine
	<u>or</u> salad oil

Sprinkle yeast over warm water in a mixer bowl; stir until blended. Add the biscuit mix, milk, eggs and butter or oil. Beat at medium speed until batter is smooth. Let stand at room temperature until it starts to bubble, 20 minutes. (Can speed up by putting small bowl in large bowl of warm water). Makes 2 dozen 4x5 inch pancakes.

WAFFLES

Edna McKinley

2 c. flour  
3 tsp. baking powder  
1/2 tsp. salt  
1 T. sugar

1 1/4 c. milk  
4 T. melted shortening  
2 eggs (separated)

Mix flour, baking powder, salt and sugar. Add milk and shortening. Add egg yolks, then egg whites beaten. Fold in egg whites last. Batter can be saved.

WAFFLES

Carol Entner

2 c. buttermilk with 1 tsp.  
soda  
1 T. sugar

1 tsp. salt  
3 egg yolks (slightly beaten)  
1/4 c. oil

Mix the above together well. Add 2 cups flour, stirring well. Fold in 3 egg whites, which have been beaten stiff. Fold together carefully and well. Bake in waffle iron.

ZUCCHINI BREAD

Rosalie Tarum

1 c. oil or shortening  
2 c. sugar  
3 eggs  
2 c. zucchini (peeled and  
grated)  
3 c. flour  
1 tsp. salt

3 tsp. cinnamon  
1 tsp. vanilla  
1 tsp. soda  
1/4 tsp. baking powder  
1/2 c. nuts

Cream shortening, sugar, eggs and zucchini. Add flour, salt, cinnamon, soda, baking powder and vanilla. Mix together and add nuts. Bake at 325° for 60 minutes.

ZUCCHINI BREAD

Jan Larson

12 eggs  
8 c. sugar  
1/2 c. oil  
8 c. zucchini  
12 c. flour  
4 tsp. soda

1 tsp. baking powder  
8 tsp. cinnamon  
2 tsp. ginger  
2 tsp. cloves  
12 tsp. vanilla

Peel squash, halve lengthwise and remove seeds, then grate. Mix first 5 ingredients well; add last five ingredients and mix well. Bake approximately 1 hour at 350° in greased loaf pan. Makes 9 loaves or 11 small loaves. For a variety, I divide the dough up and put nuts, dates, chocolate chips or raisins in.



Goodie Norby

BUNS

2 c. sugar  
1 c. lard  
1 T. salt  
1 pkg. yeast

1/4 c. warm water  
1 tsp. sugar  
4 eggs  
14 c. flour

Combine sugar, lard and salt. Pour 4 cups boiling water over this and let cool good. Mix 1 package yeast in 1/4 cup warm water and 1 teaspoonful sugar. Let rise, then add to mixture above. Beat 4 eggs and add flour and knead. Stir up about 2:00 p.m. and let rise until 5:00 p.m. Knead. Let stand until 10:00 p.m. Shape into buns and let rise until morning at room temperature. Bake at 350°.

Clara Bahmiller

M.V. BUTTERHORNS

4 c. flour  
1 cake yeast  
3/4 c. shortening (Crisco)  
1 c. warm milk

1/4 tsp. salt  
2 eggs  
1/2 c. sugar

Mix flour, shortening, salt and sugar into pie crust. Dissolve yeast in warm milk. Beat eggs. Mix in milk and yeast. Mix all together and set in cool place overnight.

In morning, divide into 5 portions. Roll out as pie crust to about 1/8-inch thick and spread with melted butter. Cut in half and fold over and roll up with cut edge up. Place in pan and let rise and bake at 350° until brown. Top with butter icing and grated nuts.

Marlene Mills

CINNAMON BUNDT ROLLS

Rhodes frozen dinner rolls  
1/2 c. white sugar  
1/2 c. brown sugar

Cinnamon  
Nuts  
Raisins (if desired)

Arrange 12-14 frozen dinner rolls in well-buttered bundt cake pan. Sprinkle with white and brown sugar. Cover with lots of cinnamon. Sprinkle with nuts and raisins, if desired. Let set overnight on counter uncovered. Bake 30 minutes at 350° in morning. Let set about 5 minutes, then turn out on plate.

The milk of human kindness should not be bottled up.

OVERNIGHT CINNAMON PULL-APARTS

Sherry Johnson

16-17 frozen dinner rolls  
(as Rhodes)

1/2 c. brown sugar  
1 tsp. cinnamon

1/2 c. margarine

Place rolls in well-buttered bundt pan. Melt together margarine, brown sugar and cinnamon. Boil 1 minute and pour over frozen dinner rolls. Let rise all night. Bake 350° 25-30 minutes.

FRENCH BREAD

Edna McKinley

1 pkg. dry yeast  
1 1/2 c. very warm water  
1 T. sugar

1/2 tsp. salt  
1 T. vegetable oil  
4 c. sifted flour

Sprinkle yeast in 1/2 cup water; stir until dissolved. In large bowl dissolve sugar and salt in 1 cup water; add oil and yeast mixture. Mix well, add flour, mix well. Work through dough at 10 minute intervals 5 times. Turn on floured surface and divide dough into 2 balls. Let rest 10 minutes. Roll each ball into 9x12 inch rectangle. Roll up firmly as for jelly roll from long side. Seal edges, place on greased cookie sheet, score diagonally 6 times, cover. Let rise 1 1/2 hours. Bake 400° 30-35 minutes. Brush with melted butter.

FRENCH BREAD ROLLS

Sharon Lorang

2/3 c. evaporated milk  
1 1/2 lb. lean ground beef  
1/2 c. cracker meal  
1 egg  
1/2 c. chopped onion  
Green pepper (optional)

1/2 tsp. pepper  
1 T. prepared mustard  
1 tsp. salt  
2 c. grated Cheddar cheese  
French bread loaf

Brown meat until not pink. Cut French bread loaf lengthwise. Spread each half with 1/2 mixture. Wrap bottom of loaf in foil, up sides, leaving spread exposed. Bake at 350° for 25-30 minutes. Garnish with cheese and pimento strips. Put back in oven 5-10 minutes.

I've come to this conclusion,  
That it's possible for me  
To respect a lot of people  
With whom I disagree.

Mary Reiersgaard

CRACKER BREAD

1 c. warm water  
1 tsp. sugar  
1 pkg. yeast

1 1/2 tsp. salt  
1/4 c. oil  
3 c. flour

Stir together water, sugar and yeast; let stand 5-10 minutes, until foamy. Add remaining three ingredients, knead until smooth. Let rise 1 hour. Spread thin on cookie sheets. It can be rolled. Prick with fork. Bake at 350° 15 minutes. Brush with butter and return to oven for 2 minutes. Makes about 2 1/2 sheets. Freezes and stores well.

Serve with one of the following spreads.

SALMON MOLD:

2 envelopes Knox gelatin  
1/2 c. cold water  
1 c. boiling water  
2 c. sour cream  
3/4 c. Thousand Island  
dressing

1 T. lemon juice  
1 (16 oz.) can salmon (drained  
and flaked)  
1/4 c. chopped onion  
1 tsp. dill weed

In bowl sprinkle gelatin over cold water; let stand 1 minute. Add boiling water. Stir well. With beater blend in sour cream, dressing and juice. Stir in remaining ingredients. Turn into 5-cup mold (a fish mold is pretty).

CHICKEN LIVER PATE:

Saute' 1 pound chicken livers and 1 large diced onion until liver is well done. Puree' in blender or food processor with 1 stick butter, 1 teaspoonful Worcestershire sauce, pinch each of salt, white pepper, cinnamon, cloves and nutmeg. Turn into terrine and chill well.

Doris Sapp

ORANGE ROLLS

2 1/2 c. scalded milk  
1 c. butter  
1/2 c. sugar  
2 tsp. salt  
3 yeast cakes

4 eggs (beaten)  
1/2 c. frozen orange juice  
4 T. grated orange rind  
10 c. flour

Scald milk; cool. Add butter, sugar, salt, eggs, orange and yeast to flour. Frost with powdered sugar icing. Add a little orange juice for flavor.



DELICIOUS ORANGE ROLLS

Edna Lilley

Mix:

Juice of orange plus enough  
warm water to make 1 c.  
lukewarm liquid  
2 cakes compressed yeast  
1/4 c. sugar

2 eggs  
1 1/2 tsp. salt  
1/4 c. melted shortening  
4 1/2 c. sifted flour

Turn out on floured board. Knead until smooth and elastic. Let rise until double. Roll out, spread with filling made from: grated rind of 1 orange, 1/4 cup sugar, 1/4 cup melted butter or shortening. Roll like jelly roll. Cut in 1-inch pieces. Place in greased muffin tins. Let rise until light. Bake at 450° about 15 minutes.

OATMEAL BREAD

Olga Koen

1 pkg. active dry yeast  
1 1/2 c. warm water  
1 T. sugar

1 tsp. salt  
1 T. shortening

2 1/2 - 3 c. flour

1 1/2 c. quick oats

Dissolve yeast in 1/2 cup of the water. Stir together 1 cup water, sugar, salt and shortening. Stir in one cup flour, dissolved yeast and oatmeal. Stir in enough more flour to make a soft dough. Turn out on floured board and knead until smooth, 6-8 minutes. Form dough into a ball; put in a greased bowl; let rise to double in bulk. Punch down; divide into 3-4 parts. Shape into round flat loaves, place loaves on greased cookie sheets, grease tops. With a long kitchen knife mark loaves in six wedges (be careful not to cut all the way through). Let rise until nearly double. Bake in 400° oven 20-25 minutes. Grease tops again; allow to cool or serve warm; cut in wedges. Freezes well.

ROLLS

Eileen Kelsh

2 T. sugar  
6 T. shortening  
1 tsp. salt  
2 eggs or more

1 1/2 c. milk (lukewarm)  
2 yeast cakes (soaked in 1/2 c.  
lukewarm water)  
4-6 c. flour

Mix and knead at least two times real good and make desired rolls - cinnamon, etc.

REFRIGERATOR ROLLS

Thelma Christensen

2 pkg. yeast	2 tsp. salt
1 c. lukewarm water	1 c. boiling water
1/2 c. sugar	6 1/2 c. flour (approximately)
1/2 c. shortening	

Soak yeast in lukewarm water. Put sugar, shortening and salt in bowl and pour boiling water over and stir to melt shortening, sugar and salt. When lukewarm, add yeast mixture and flour to make soft dough that you can handle. Make into any shape or cinnamon rolls.

REFRIGERATOR ROLL MIXTURE

Eileen Kelsh

2 c. milk	1/4 c. shortening
1 tsp. salt	1 c. Fleischmann's yeast
1/4 c. sugar	About 6 c. flour
2 eggs	

Scald milk and chill. Add sugar, salt and yeast. Add well-beaten eggs. Mix thoroughly. Add melted shortening. Continue adding flour to make a soft dough. Knead until smooth. Place in refrigerator in covered container until needed. About 2 hours before needed, let rise until very light. Shape into rolls and let rise until twice original size.

WHOLE WHEAT ROLLS

Sherry Johnson

1 1/2 c. warm milk	1/4 c. oil
1/2 c. sugar	5 1/2 - 7 c. flour (1 1/2 c.
1 1/2 tsp. salt	whole wheat flour)
2 eggs	
2 pkg. yeast (mixed with 1/4 c.	
warm water)	

Mix milk, sugar, salt, eggs, oil, 1 cup white flour, yeast. Mix in remaining flour and let rest on board; knead, rise, punch down, rise again. Make into rolls, rise and bake.

Always be sure your brain is in gear before you put your mouth in motion.

RUSSIAN BLACK BREAD

Diane Parsons

2 1/2 c. warm water (115°)  
 2 pkg. active dry yeast  
 1 tsp. sugar  
 2 tsp. salt  
 1/4 c. each butter or  
 margarine, molasses and  
 vinegar  
 1 square (1 oz.) un-  
 sweetened chocolate  
 (melted)  
 2 T. caraway seeds (crushed)  
 2 tsp. instant coffee

2 tsp. onion powder or flakes  
 1/2 tsp. fennel seeds (crushed)  
 2 c. Stone-Buhr bran flakes  
 4 c. unsifted Stone-Buhr rye  
 flour  
 3 1/4 c. unsifted all-purpose  
 Stone-Buhr flour  
 1 tsp. cornstarch  
 1/2 c. cold water

Measure warm water into large bowl. Sprinkle yeast into water and stir until dissolved. Stir in sugar, salt, margarine, molasses, vinegar, chocolate, caraway seeds, instant coffee, onion powder, fennel seeds, bran flakes and rye flour. Beat until thoroughly blended. Stir in enough white flour to make stiff dough. Transfer dough onto lightly floured board. Knead until smooth and elastic (about 10 minutes); dough may be sticky. Form into a smooth ball. Place large bowl upside-down over dough and let rest for 15 minutes. Then place dough into greased bowl, turning to grease top. Cover and let rise in warm place free from draft until double in bulk, about 1 hour. Punch down and turn onto lightly floured board. Divide dough in half and shape each half into a ball about 5 inches in diameter. Place each ball in center of a greased 8-inch layer cake pan; cover. Let rise in warm place until double in bulk, about 1 hour. Bake in 350° oven about 45 minutes, or until done. Mix together cornstarch and water. Cook over medium heat, stirring constantly for 1 minute. As soon as bread is baked, brush this mixture over top of loaves. Return bread to oven and bake 2 to 3 minutes longer until glaze is set. Remove from pans. Let cool on wire racks away from drafts. Makes 2 round loaves, about 2 pounds each. (This bread is delicious. It gets its black color from the rye flour, molasses, coffee and chocolate).

The knowledge of God is not synonymous with the love of Him.



Thelma Christensen

WHOLE GRAIN BREAD

1 pkg. active dry yeast  
 1/2 c. warm water  
 1 c. milk  
 2 T. margarine  
 2 T. molasses

1 tsp. salt  
 1 egg (slightly beaten)  
 1 c. whole grain cereal (rolled  
 oats)  
 3 1/2 c. flour

Bake in 2-pound coffee tin. In large bowl of electric mixer, dissolve yeast in the water. Scald milk with butter (cool to lukewarm). Stir in molasses, salt and egg. Add milk mixture to yeast, then blend in cereal. Beat at low speed and gradually beat in 2 1/2 cups of the flour; beat 2 minutes. Add rest of flour. When dough is all mixed up, put into greased coffee can. Grease the lid and put on the tin. Let rise until the lid pops off, then it is ready to bake. Bake at 350° for 1 hour, then cool 10 minutes. Take out of tin.

Margareth Gullings

WHOLE WHEAT BREAD

1 quart very hot water (in  
 large bowl)  
 2 T. dry yeast (dissolved in  
 water)  
 1/3 c. dark Karo syrup

4 tsp. salt  
 4 c. whole wheat flour  
 1 c. yellow corn meal

Mix all until smooth and add 3 cups white flour or more to be able to knead. Knead well and shape into ball. Grease well with margarine or corn oil and return to bowl. Let rise double, approximately 1 1/2 hours. Punch down and knead. Grease again and let rise double. Divide into 3 regular loaf pans or 5 small ones. Let rise again and bake at 350° for 45 minutes or 1 hour.

# CAKES



## CAKES - FROSTINGS

RAW APPLE CAKE

Betty Madison

4 c. chopped apples  
 1 1/2 c. sugar  
 1/2 c. salad oil

2 eggs (well beaten)  
 1 tsp. vanilla  
 1 c. chopped nuts

Mix sugar and oil; add eggs, vanilla, apples and nuts.  
 Sift dry ingredients together and add apple batter.

2 c. flour  
 2 tsp. soda  
 2 tsp. cinnamon  
 1 tsp. salt

Bake 9x13 inch pan at 350° for 50-60 minutes.

## FROSTING:

8 oz. Philadelphia cream  
 cheese

Dash vanilla  
 1/2 c. butter

Combine ingredients and add powdered sugar to thicken;  
 beat until desired frosting stage.

APPLESAUCE CAKE

Kay Craig

1 c. sugar  
 1 egg  
 2/3 c. butterscotch chips  
 2 tsp. soda  
 1/2 tsp. cloves

1/2 c. butter or margarine  
 1 1/2 c. applesauce  
 2 c. flour  
 1 tsp. cinnamon  
 1/2 tsp. vanilla

Cream butter and sugar. Add egg and beat. Sift together dry ingredients and all alternately with applesauce. Fold in butterscotch chips. Bake at 350° about 40 minutes.

## TOPPING:

3/4 c. chopped nuts  
 1/3 c. brown sugar  
 2 T. butter

1/2 c. butterscotch chips  
 1/4 c. light cream or milk

Heat until melted, stirring frequently. Spread on cake.  
 Broil for one or two minutes until bubbly and lightly browned.

Sin would have fewer takers if its consequences occurred immediately.



Anna Lou Meland

AUNT LOU'S APPLESAUCE CAKE

3 c. applesauce  
 2 c. brown sugar  
 1 large c. shortening  
 1 tsp. cloves  
 2 tsp. cinnamon

2 heaping tsp. soda  
 1 tsp. vanilla  
 1 tsp. lemon  
 2 tsp. salt  
 3 c. raisins

Cream shortening and brown sugar. Mix in applesauce. Add remaining ingredients and mix well. Add enough flour to make a stiff batter.

OPTIONAL INGREDIENTS TO BE ADDED: Nuts, dates, mixed fruit, chocolate chips.

Bake for 1 hour at 300°. (I place a small container of water in the oven while the cake is baking to keep it from drying out).

Sherry Johnson

CARROT CAKE

2 c. flour  
 1 tsp. baking powder  
 1 1/2 tsp. soda  
 2 tsp. cinnamon  
 2 c. grated raw carrots  
 4 eggs

1 small can crushed pineapple  
 1/2 c. chopped nuts (optional)  
 1 tsp. salt  
 2 c. sugar  
 1 1/2 c. Wesson oil

Mix oil, sugar and eggs. Sift dry ingredients. Add to oil mixture. Add carrots, pineapple and nuts. Bake 350°.

Frost with: 1 box powdered sugar, 1/4 cup margarine, 1 8-ounce cream cheese, 1 teaspoonful vanilla. Beat well.

Helen Tappan

CARROT CAKE

4 eggs  
 3 small jars Gerber's strained carrots  
 2 c. sugar  
 1 1/2 c. oil

2 1/2 c. flour  
 2 tsp. soda  
 2 tsp. cinnamon  
 1/2 tsp. salt  
 1/2 c. finely chopped walnuts

ICING:

1 (8 oz.) pkg. cream cheese  
 1/2 c. margarine

3 1/2 c. powdered sugar  
 1 tsp. vanilla

Mix in order given, walnuts last. Makes 3 layers. Bake at 350° for 45 minutes.

CHOCOLATE CAKE

Ann Hardaway

1 cube butter <u>or</u> margarine	1 tsp. soda
1 c. sugar	1 tsp. salt (omit if butter is used)
2 eggs (separated)	1 tsp. vanilla
1 1/2 squares chocolate (melted)	1 1/2 c. cake flour (sifted)
1 c. sour milk <u>or</u> buttermilk (you can use 2 T. vinegar and fill with sweet milk to make 1 c. liquid)	

Beat shortening and sugar well. Melt chocolate. Cool. Add vanilla and melted chocolate to the cake mixture. Add flour. Put soda in just before folding in the beaten egg whites. Use 2 9-inch cake pans or one 9x13 inch pan. Grease 9-inch pans and put in wax paper greasing both sides of the paper. Grease the 9x13 inch and then flour it, if you use that size. Bake at 350° for layer pans and a little longer for the 9x13 inch pan.

CHOCOLATE CAKE

Goodie Norby

2 eggs	2 c. cake flour
2 c. sugar	1/2 c. buttermilk
2/3 c. margarine	1 tsp. soda
2 squares chocolate	

FROSTING:

1 c. sugar	1/3 c. milk
1 square chocolate	1 tsp. vanilla
1/3 c. shortening	

Mix cake ingredients in cake flour that has been sifted 3 times. Mix all together with electric mixer for 2 minutes, then add 1 cup boiling water. Pour in 9x13 inch pan that has been greased and floured. Bake at 350° for 30 minutes.

Frosting - Stir together ingredients. After it comes to a fast boil, boil 1 minute. Cool to room temperature and beat. (For white frosting, leave out chocolate).

Successful marriage is always a triangle: a man, a woman and God.

COFFEE CHOCOLATE CAKE

1 1/2 c. sugar  
 3/4 c. butter  
 3 eggs  
 1 tsp. soda

1 c. coffee (warm)  
 1/2 c. cocoa  
 1 1/2 c. flour  
 1 tsp. vanilla

Cream sugar and shortening. Add eggs one at a time and beat well. Dissolve soda in warm coffee. Sift dry ingredients together 3 times. Add dry ingredients and coffee alternately to creamed mixture. Add vanilla. Beat thoroughly. Bake in 9x13 inch pan or layer pans at 375° for 25-30 minutes, or until done.

FROSTING:

1/2 c. sugar  
 1 1/2 T. cornstarch  
 1 square chocolate (grated)  
 Dash salt

1/2 c. boiling water  
 1 1/2 T. butter  
 1/2 tsp. vanilla

Mix sugar and cornstarch; add chocolate and salt. Add water. Cook until mixture thickens. Remove from heat; add butter and vanilla. Spread on cake while hot. (Double recipe for layer cake).

NEVER-FAIL RED CHOCOLATE CAKE

Erma Fox

1 9x12 inch pan - time:  
 2 c. brown sugar (firmly packed)  
 1/4 tsp. salt  
 3/4 c. margarine  
 1 tsp. vanilla  
 2 eggs

45 minutes - temperature: 350°  
 2 T. cocoa  
 1 c. boiling water  
 1/2 c. buttermilk  
 2 tsp. soda  
 2 c. sifted cake flour

Cream margarine and sugar real well. Beat whole eggs; add and beat again. Add buttermilk, then the flour and cocoa sifted together (alternate). Beat well; add salt and vanilla; sprinkle soda over mixture, then pour boiling water over soda and let foam. Beat well. Cut 24 pieces.

What makes resisting temptation difficult for many people is they don't want to discourage it completely.



DUMP CAKE

1 can cherry pie filling  
1 can crushed pineapple

1 pkg. yellow cake mix

Spread pie filling in bottom of oblong pan then pineapple over that. Sprinkle cake mix over pineapple. Dot with 1 1/2 cubes margarine and sprinkle with nuts. Bake 350° for 30-35 minutes.

Kay Craig

DUMP CAKE

Put into rectangular cake pan in layers:

1 (No. 2) can crushed  
pineapple with juice  
1 can cherry pie filling  
1 (6 or 8 oz.) can coconut  
Bake 1 hour at 350°.

1 box yellow or white cake mix  
(dry)  
1/2 - 1 c. chopped nuts  
1 - 1 1/2 sticks butter

Eileen Kelsh

GINGERBREAD

In warm mixing bowl place 1/2 cup shortening, 1 cup brown sugar, 2 eggs and 1/2 c. molasses, 1 teaspoonful each ginger and cinnamon and 1 cup flour. Beat hard 1 minute.

Add 1 more cup flour with 1 teaspoonful soda and a little salt. Beat hard 1 minute. Last add 1/2 cup boiling water and beat briefly. Final batter should be light (tender and delicious). Serve with soft cheese, whipped cream or vanilla ice cream.

Kristin Walker

REFRIGERATED GINGERBREAD

Cream:

1 c. shortening

Beat in:

4 eggs

1 c. buttermilk

Sift:

4 c. flour

2 tsp. baking soda

1/2 tsp. cinnamon

1 c. sugar

1 c. molasses

1/4 tsp. allspice

1/4 tsp. ground cloves

1 tsp. ginger

Mix in flour and dry ingredients. Fold in 1/2 cup raisins and 1 cup chopped nuts. Store in covered container in refrigerator. Bake in muffin pans at 375° for about 20 minutes. Batter may be kept for several weeks in refrigerator.

CHOCOLATE MAYONNAISE CAKE

Margaret Throckmorton

1 1/2 c. mayonnaise  
 1 1/2 c. sugar  
 4 1/2 T. cocoa  
 3/4 tsp. salt  
 1 1/2 c. boiling water  
 1 1/2 c. nuts

1 1/2 tsp. cinnamon  
 1 1/2 tsp. baking powder  
 3 c. flour  
 1 1/2 tsp. soda  
 1 1/2 c. raisins  
 1 1/2 tsp. vanilla

Cream mayonnaise, sugar, cocoa and cinnamon. Sift baking powder, flour and salt. Dissolve soda in water and pour over raisins and let stand 5 minutes. Add nuts, raisins and water to mayonnaise mixture. Add dry ingredients. Beat and add vanilla. Bake at 350° for 30-35 minutes in 9x13 inch pan.

HOT MILK CAKE

Dot Zimmerman

1 c. milk  
 1/4 lb. butter  
 3 eggs  
 2 c. sugar

2 c. flour  
 1 tsp. baking powder  
 1 tsp. vanilla  
 Pinch salt

Heat milk until butter or margarine has melted. Beat eggs well; add sugar. Add flour plus salt alternately with hot milk. Mix thoroughly; add baking powder and vanilla. Batter will be thin. Bake in well-greased and floured tube cake pan for 1 hour at 375°.

LAZY DAISY CAKE

Betty Madison

2 eggs  
 1 c. sugar  
 1/2 c. milk  
 1 tsp. vanilla

1 T. butter  
 1 c. sifted flour  
 1 tsp. baking powder  
 Pinch salt

Put milk and butter on to heat (scald). Beat eggs thoroughly; add sugar and beat until white and stiff. Stir in dry ingredients sifted once. Add vanilla and hot milk, stirring carefully. Pour into 8x8 inch pan. Bake 350° 25-30 minutes.

TOPPING:

2/3 c. brown sugar  
 1/3 c. melted butter

4 T. cream  
 1/2 c. coconut and/or nuts

Spread on warm cake and place under broiler until frosting caramelizes.

LEMON MERINGUE CAKE

1 pkg. yellow cake mix  
 1/2 c. butter or margarine  
 (softened)

1 egg

## FILLING:

1/2 c. cornstarch  
 1/4 tsp. salt  
 1 3/4 c. water  
 1 1/3 c. sugar  
 4 eggs (separated - reserve  
 whites)

2 T. butter or margarine  
 (softened)

1 T. grated lemon peel  
 1/2 c. lemon juice  
 1/4 tsp. cream of tartar  
 1/2 c. sugar

Combine first 3 ingredients; mix well. Press into 9x13  
 inch pan.

In saucepan combine first 4 filling ingredients; cook over  
 medium heat, stirring constantly until mixture just comes to a  
 boil. Remove from heat. Beat egg yolks slightly; stir in 1/2  
 cup cornstarch mixture. Add this to remaining cornstarch mixture  
 in saucepan. Continue cooking until mixture thickens. Stir in  
 butter, lemon peel and juice. Pour over cake mixture in pan.  
 Beat egg whites with cream of tartar until frothy. Gradually add  
 sugar, beating until stiff peaks form. Spread over filling to  
 within 1/2-inch of sides of pan. Bake 25-30 minutes at 350° until  
 meringue is golden brown. Refrigerate at least 1 hour before  
 cutting.

Marlene Mills

MISSISSIPPI MUD CAKE

1 c. butter or margarine  
 4 eggs  
 1 c. flaked coconut  
 2 c. sugar  
 1 1/2 c. sifted all-purpose  
 flour

1/3 c. cocoa  
 1 tsp. vanilla  
 1 c. coarsely chopped walnuts  
 1 (13 oz.) jar Marshmallow Creme

## FROSTING:

1/2 c. butter or margarine  
 (softened)  
 6 T. milk

1/3 c. cocoa  
 1 (1 lb.) box confectioners'  
 sugar  
 1 c. coarsely chopped walnuts

Continued Next Page.



# MISSISSIPPI MUD CAKE (Continued).

In large bowl with electric mixer at medium-high speed, beat shortening until creamy. Add eggs one at a time, beating well after each addition. Add coconut, sugar, flour, cocoa, vanilla and walnuts. Stir with large spoon until well mixed. This is a heavy batter. Don't beat. Spread batter in greased 9x13 inch pan. Bake 45 minutes at 350°. As soon as cake is taken from oven spread Marshmallow Creme over hot cake. Let cool 20 minutes. Blend together frosting ingredients until smooth. Stir in half of walnuts. Spread frosting on top of cake; swirl through Marshmallow Creme. Sprinkle with remaining walnuts.

## PINEAPPLE WALNUT CAKE

Wilma Cole

2 eggs	1 c. <u>each</u> white and brown sugar
1 (20 oz.) can crushed pineapple (undrained)	2 tsp. soda
2 c. all-purpose flour	1 c. chopped walnuts

Beat eggs until light and fluffy. Add pineapple, flour, sugars and soda. Mix by hand. Stir in walnuts. Spread in ungreased 13x9x2 inch pan. Bake at 350° oven 45 or 50 minutes. Serve with whipped cream.

## SOUR CREAM POUND CAKE

Hilma Cole

1 c. butter <u>or</u> margarine	1 tsp. vanilla
2 1/2 c. sugar	3 c. all-purpose flour
6 eggs	1/4 tsp. baking soda
1 c. sour cream	

Cream butter and sugar until light. Add egg yolks, one at a time, beating after each addition. Beat in sour cream and vanilla. Sift together flour and soda; add to batter gradually. Beat egg whites until stiff; fold into cake batter. Pour into greased 10-inch tube pan. Bake at 300° oven 2 hours or until toothpick in cake comes out clean. Let cool in pan 10 minutes; remove and cool completely on wire rack.

Love is a power that enables us before it obligates us.

Rosalie Tarum

BUTTERSCOTCH RHUBARB UPSIDE-DOWN CAKE

1 c. shortening  
1 c. sugar  
3 egg yolks  
2 c. cake flour  
3 tsp. baking powder  
1/2 tsp. salt

1/2 tsp. vanilla  
2/3 c. milk  
3 stiffly beaten egg whites  
1 1/2 c. brown sugar  
4 c. sliced rhubarb

Cream shortening and sugar; add egg yolks and mix well. Mix dry ingredients together. Add vanilla to milk, then add alternately with dry ingredients to creamed mixture. Fold in egg whites. Grease bottom of 9x13 inch pan and sprinkle with the brown sugar, spread with rhubarb and cover with cake batter. Bake at 350° for 45 minutes. Let stand about 10 minutes before inverting on large platter.

Thelma Christensen

RHUBARB CAKE

1/2 c. shortening  
1/2 c. white sugar  
1/2 c. brown sugar  
1 c. buttermilk or sour milk  
1 egg  
1 tsp. soda

1/2 tsp. salt  
2 c. flour  
2 c. diced rhubarb  
1/3 c. sugar  
1 tsp. cinnamon

Cream shortening, sugars and egg with mixer. Add soda to buttermilk. Add flour and salt and mix. Fold in rhubarb. Put in greased 9x13 inch pan. Sprinkle sugar and cinnamon over top. Bake 35 to 40 minutes at 350°.

Irene Eck

RHUBARB CAKE

1/2 c. Crisco  
1 1/2 c. brown sugar  
1 egg  
1 tsp. vanilla  
2 c. flour  
1 tsp. soda  
1/2 tsp. salt

1 c. buttermilk  
1 1/2 c. diced rhubarb  
1 c. chopped nuts  
3/4 c. flour  
1/2 tsp. cinnamon  
1/4 lb. oleo

Mix together Crisco, brown sugar, egg and vanilla. Then add 2 cups flour, soda, salt and buttermilk. Fold in rhubarb and nuts. Spread in pan (9x13 inch) and top with mixture of 3/4 cup flour, cinnamon and oleo. Bake at 350° for 45 minutes. (Topping mixture will be crumbly).

SCRIPTURE CAKE

Gladys Hanson

1/2 c. Judges 5:25 (butter)  
 1 c. Jeremiah 6:20 (sugar)  
 3 Isaiah 10:4 (eggs)  
 3 T. I Samuel 14:25 (honey)  
 1/2 tsp. Leviticus 2:13 (salt)  
 2 c. I Kings 4:22 (flour)  
 2 tsp. Amos 4:5 (baking powder)

2 tsp. II Chronicles 9:9 (1 each cinnamon and nutmeg)  
 1/2 c. Judges 4:19 (milk)  
 1 c. Nahum 3:12 (figs - chopped)  
 1 c. Numbers 17:8 (sliced almonds)  
 1 c. I Samuel 30:12 (raisins)

Cream butter and sugar. Add honey and beaten egg yolks. Add remaining dry ingredients mixed together alternately with milk. Stir in fruit and nuts. Fold in beaten egg whites last. Bake at 350° for about 45 minutes in 9x13 inch pan. Serve with whipped cream topping or ice cream.

CHOCOLATE ZUCCHINI CAKE

Carol Habets

1/2 c. butter  
 1/2 c. oil  
 1 3/4 c. sugar  
 2 eggs  
 1 tsp. vanilla  
 1/2 c. sour milk  
 2 1/2 c. flour

4 T. cocoa  
 1 tsp. soda  
 1/2 tsp. cinnamon and 1/2 tsp. cloves  
 1/2 c. chocolate chips  
 1/2 c. nuts  
 1/2 tsp. salt  
 2 c. finely grated zucchini

Cream butter, oil and sugar. Add eggs, vanilla and sour milk. Add dry ingredients to mixture. Stir in zucchini. Sprinkle nuts and chocolate chips on top. Bake at 325° for 45 minutes in 9x13 inch pan.

CARAMEL FROSTING

Emma Grina

1 c. brown sugar  
 1/2 c. butter or margarine

1/3 c. milk

Boil and stir 2 minutes. Cool 30 minutes; gradually add confectioners' sugar until of right consistency. Sprinkle chopped pecans on top if desired. Good for caramel cake or white cake.



COCOANUT-PECAN FROSTING

Jan Larson

1 c. evaporated milk	1/2 c. butter
1 c. sugar	1 tsp. vanilla
3 egg yolks	

Mix all together in pan. Cook and stir over medium heat until mixture thickens - takes about 10 minutes. Remove from stove and add 1 1/2 cups cocoanut and 1 cup chopped pecans. Beat until frosting is cool and thick enough to spread.

FROSTING

Edna McKinley

1/2 tsp. salt	2 3/4 c. powdered sugar
1 egg	1/4 c. maple syrup
1/2 c. shortening	2 tsp. vanilla

Mix powdered sugar, salt and eggs; blend in syrup. Add shortening and vanilla, mixing until smooth and creamy. Add more sugar to thicken or water to thin frosting if required.

NEVER FAIL FROSTING

Mary Miller

1 c. brown sugar	1 c. powdered sugar
4 T. butter <u>or</u> margarine	1 tsp. vanilla
4 T. Sego milk	

Mix brown sugar, butter or margarine and milk; heat to boiling point. Add powdered sugar and vanilla; beat until smooth.

NOTE: Chocolate may be added to first mixture if desired.

NEVER FAIL FROSTING

Jan Larson

Boil together 10 large marshmallows, 1 cup sugar, 4 table-spoonfuls milk and 1 tablespoonful butter for 1 minute. Add enough sugar to spread and 1 teaspoonful vanilla. If chocolate frosting is desired, add 1 1/2 squares of chocolate.

ONE-MINUTE BOILED CHOCOLATE FROSTING

Jan Larson

1 c. sugar	1/4 c. milk
1/4 c. cocoa	1 tsp. vanilla
1/4 c. butter	1/8 tsp. salt

Mix and stir above ingredients until comes to a boil. Boil 1 minute. Cool and beat until spreading consistency. Chopped nuts may be sprinkled on top.

Candy



Donna Larson

## CANDY

ALMOND ROCA

Trudi Schmidt

3 1/2 c. chopped almonds  
2 large Hershey bars

2 c. sugar  
1 lb. butter

Cook butter and sugar to 280°. Add one-half of nuts. Pour into 11x16 inch pan. Spread broken pieces chocolate over top and spread with knife. Cover with chopped almonds. Cut while still warm.

BUNNYSICKLE (fruit treat)

Sarah Eidsvig

1 c. fruit yogurt  
1 c. crushed pineapple with  
juice

3/4 c. water  
1/3 c. sugar

1 (6 oz.) can frozen pineapple  
or orange juice concentrate  
(thawed)

Mix yogurt with crushed pineapple and juice. Stir in frozen juice (thawed), water and sugar. Pour into small paper cups. Place in freezer. When slightly frozen, put in wooden sticks. Freeze until firm. Peel off paper cups.

PEANUT BUTTER CUPS

Brent Viste

1 c. melted margarine  
1 c. finely crushed graham  
cracker crumbs

3 1/2 c. powdered sugar  
1 c. peanut butter

Mix well and press into a 9x13 inch pan. Melt 12 ounces of milk chocolate chips and pour over bars. Cut into 96 pieces when chocolate is set. Refrigerate.

CANDIED NUTS

Sharon Kunka

2 c. raw Spanish peanuts  
1 c. water

1/2 c. sugar

Boil in heavy skillet until water is evaporated; stir often. Spread nuts on buttered cookie sheet. Sprinkle with salt. Bake at 300° 30-35 minutes. Stir every 5-10 minutes. May double or triple; good for gifts.



Char Messmore

CARAMEL CORN

1 c. oleo (2 sticks)  
2 c. brown sugar  
1/2 c. light syrup

1 tsp. salt  
1 tsp. soda  
1 tsp. vanilla

Boil oleo, brown sugar, syrup and salt for 5 minutes. Add 1 teaspoonful soda and vanilla. Pour over 6 quarts popped corn. Bake 1 hour at 250°, stirring 4 or 5 times.

Lorraine Severson

CHOCOLATE KNOX BLOX

4 envelopes Knox unflavored  
gelatin  
1/2 c. sugar

1 1/2 c. cold water  
1 pkg. (12 oz.) chocolate chips

In medium saucepan combine all ingredients. Stir constantly over low heat 5 minutes or until chocolate is melted. (You may stir in 1/2 cup of any of the following: chopped nuts, raisins, Marshmallow Creme or chopped maraschino cherries). Pour into 8 or 9-inch square pan and chill until firm. Cut into 1-inch squares. Makes about 6 dozen.

Sarah Eidsvig

CRACKER JACKS

1 c. honey

1/4 c. butter

Melt ingredients over low heat.

Pour over:

6 c. popped corn

1 c. peanuts

May add raisins, sunflower seeds, etc.). Mix together. Spread on lightly greased cookie sheet. Bake at 350° for 10 minutes.

Lorraine Severson

HARVEST POPCORN

1/3 c. melted margarine  
1 tsp. dried dill weed  
1 tsp. lemon pepper  
1 tsp. Worcestershire sauce  
1/2 tsp. garlic powder

1/2 tsp. onion powder  
1/4 tsp. salt  
2 quarts popped corn (1/3 c.  
unpopped)  
2 c. shoestring potatoes  
1 c. mixed nuts

Mix margarine, dill weed, lemon pepper, Worcestershire sauce, garlic powder, onion powder and salt. Toss with remaining ingredients. Spread popcorn mixture on jelly roll pan. Bake 6 to 8 minutes, stirring once.

KRAZY KRUNCH

Irene Eck

2 quarts popped corn  
 1/2 c. walnuts  
 1/2 c. Spanish peanuts  
 1/2 c. cashews  
 2/3 c. almonds (coarsely  
 chopped)

1/2 c. Karo light syrup  
 1 1/3 c. sugar  
 1 c. margarine  
 1 tsp. vanilla

Mix popcorn and nuts on cookie sheets. Combine sugar, syrup and margarine. Boil over medium heat, stirring constantly. Boil 10-15 minutes. Do not overcook. Mixture should be light caramel color. (About 12 minutes is about right). Remove from heat. Stir in vanilla. Pour over popcorn. Mix to coat well. Spread out to dry. When cool, break apart and store in lightly covered tin. Delicious!!

KEEP-ON-HAND SNOW CONES

Sarah Eidsvig

Orange (or any other  
 flavored) juice

Freeze juice in ice cube trays and put frozen cubes in plastic bag to store. Put 3-6 cubes at a time in blender until of snowy consistency. Pile into paper cup to serve. Adding a little water makes it a "slush". (Even kids who don't usually like orange juice will like it this way).

HOMEMADE FUDGESICLES

Sarah Eidsvig

1 (3 oz.) pkg. chocolate  
 pudding (non-instant)

3 1/2 c. milk

Add milk to pudding mix. Cook until thick, cool and pour into molds. Molds - 3-ounce paper cups or ice cube trays with paper spread on top to hold sticks in place while mixture freezes.

NEVER FAIL CARAMELS

Florence Baszler

1/2 lb. butter or oleo  
 (melted)

1 c. white syrup  
 1 can Eagle Brand milk

2 c. brown sugar

Slowly bring to boil and continue to boil slowly for 25 minutes. Stir frequently, scorches easily. Add 1 cup walnuts and pour into greased pan.

Doris Sapp

NEVER FAIL FUDGE

4 c. sugar  
1 (8 oz.) can milk  
15 marshmallows

1 c. nuts (chopped)  
1 T. vanilla  
1/8 lb. butter

1 pkg. dark chocolate chips

Combine sugar and milk; cook about 4 minutes. In bowl put remaining ingredients; beat well and pour into greased pan.

Gladys Hanson

NUTTY POPCORN CRUNCH

2 quarts popped corn  
1 c. salted peanuts or almonds  
1 c. wheat germ  
1 c. raisins  
1 c. sugar

1/3 c. honey  
1/4 c. butter  
1/3 c. water  
1/2 tsp. salt

In large bowl combine popcorn, peanuts, wheat germ and raisins. Melt butter in heavy saucepan, stir in sugar, honey, water and salt. Cook over medium heat, stirring until sugar is dissolved and mixture boils. Continue cooking to hard ball stage 260° or until mixture is slightly brittle when dropped into cold water. Slowly pour syrup over popcorn mixture, stirring to coat all pieces. Turn into 2 buttered 10x15 inch pans. Bake at 250° for 45 minutes, stirring every 10 minutes. Break apart as mixture cools. Yield: About 10 cups.

Stacey Zins

PEANUT BUTTER YUMS

1 c. natural peanut butter  
1 c. uncooked oats  
1 c. instant milk

1/3 c. honey  
1 T. wheat germ

Mix together, roll into balls, roll in sesame seeds or coconut, store in covered container in refrigerator.

Sherry Johnson

REESE CUPS

1 c. margarine (melted)  
1 c. peanut butter

1 3/4 c. crushed graham crackers  
2 1/3 c. powdered sugar

Mix ingredients well and spread in 9x13 inch pan. Melt and spread 2 cups milk chocolate chips over peanut butter mixture. Refrigerate. Cut in squares before they are firm.



SOUR CREAM FUDGE

Genevieve Tanberg

1/2 c. butter

2 c. white sugar

2 c. brown sugar

Vanilla

1 1/2 c. sour cream

Nuts

Combine butter and sugar and bring to a boil. Add sour cream and white sugar. Boil to soft ball stage. Add vanilla and nuts. Beat and put in pan to cool.

TURTLES

Irene Eck

1 3/4 c. all-purpose flour  
(save out 1/4 c.)3/4 c. butter or margarine  
(melted)

1 1/2 c. quick oatmeal

1 (12 oz.) jar caramel ice cream  
topping3/4 c. firmly packed brown  
sugar

1 bag chocolate chips

1/2 tsp. salt

6 oz. coarsely chopped pecans

Combine flour, oatmeal, brown sugar and salt. Add margarine. Mix until crumbly. Press into 9x13 inch pan. Save out 3/4 cup topping to sprinkle on top. Bake in preheated oven 10 minutes at 375°. Sprinkle chocolate chips and nuts over this, then add 1/4 cup flour (what you saved out) to the jar of topping. Drizzle over the chips and nuts. Add remaining crumbs. Bake at 375° for 20 minutes more.

SUGARLESS PEANUT BUTTER CANDY

Becky Coulter

1/2 c. chunky peanut butter

1 c. raisins

1/2 c. skim milk

4 graham crackers

1 T. vanilla

1/2 c. coconut (unsweetened)

Cream peanut butter in 1/4 cup skim milk; add vanilla. Grind the raisins and add to peanut butter. Crush the crackers and work in. Add remaining milk (enough to make it stick together). Form in balls and roll in coconut. Or press in 9x9 inch pan and cut in squares. Refrigerate.

NEVER FAIL FUDGE

Joanne Knutson

2 c. sugar

1/2 c. margarine

1/2 c. Karo syrup

2 T. Baker's cocoa

1/2 c. canned milk

Mix and cook over medium heat until soft ball. Add 1 teaspoonful vanilla after removing from heat. Stir until stiff, then put in greased 10-inch pan. May add chopped walnuts if desired.

# Canning Goods

ARE  
YOU  
Canning  
Chemical  
Mommies

YES!  
For the  
third  
time!!!



Anne Schmidt

# CANNING

## APPLESAUCE

Carol Entner

Slice 12 cups raw apples into salt water to prevent darkening. Drain. Place apples in pan. Add water to just cover bottom of pan. Add 1 teaspoonful cinnamon, 1 cup sugar and 1 tablespoonful red sugar (decorator sugar). Bring to boil; reduce heat and cook slowly until apples are soft. Stir frequently. Adjust recipe to suit family. Dudley and McIntosh apples are best. This freezes well.

## RHUBARB SAUCE

Emma Grina

2 1/4 c. water

1 1/2 c. sugar

Bring to boil and add 3 cups cut-up rhubarb. Simmer about 5 minutes.

## 20 MINUTE APPLE BUTTER

Helen Tappan

3 quarts apple pulp

1/3 c. vinegar

10 c. sugar

1 c. red cinnamon candies

Cook 20 to 25 minutes.

## SHREDDED CABBAGE TO FREEZE

Clara Bahnmler

1 medium cabbage (shredded)

1 green pepper (chopped)

1 carrot (grated)

1 tsp. salt

Mix with cabbage. Let stand 1 hour. Squeeze out excess moisture. Add carrots and pepper. Let stand while you mix 1 cup vinegar, 1/4 cup water, 1 teaspoonful whole mustard seed, 1 tsp. celery seed, 2 cups sugar. Combine ingredients and boil 1 minute. Cool to lukewarm and pour over slaw mixture, and freeze. If you want this salad for a meal take out in the morning and it should be unfrosted by the time you have your meal ready.

Where nobody suffers, nobody cares.



Doris Sapp

BLACKBERRY-RHUBARB JAM

5 c. rhubarb  
2 c. boiling water

1 can blackberries  
6 c. sugar

Cut rhubarb in small pieces; pour boiling water over and let stand 2 minutes. Drain; add blackberries; boil 2 minutes. Add 3 cups sugar and boil 2 minutes. Add 3 more cups sugar and boil 6 minutes. Put in jars and seal.

HARLEQUIN PEAR JAM

Florence Dolan  
from Gert Swantz

2 quarts ripe pears (sliced thin)

3 pints sugar  
1 c. maraschino cherries and  
juice (sliced thin)

1 c. crushed pineapple  
1 whole orange (ground fine)

Cook pears, pineapple, orange and sugar until thick, about 40 minutes. Add the cherries and juice; cook 5 more minutes. Can while hot.

Emma Grina

RHUBARB JAM

3 lb. rhubarb (cut)

3 medium oranges

Pour 1 pound (2 cups) sugar over rhubarb only. Let stand an hour or overnight. Squeeze oranges; grind rind fine. Add 1 cup water to rind and simmer 1/2 hour or so until tender. (Use juice instead of water). Add to rhubarb; add 5 1/2 cups sugar. Cook 20 minutes and seal in pint jars.

Emma Grina

RHUBARB JAM

Cut up fine 4 cups rhubarb and add 4 cups of sugar. Let stand overnight. Bring to boil and simmer 10 to 15 minutes. Remove from fire and add 1 package strawberry Jello; put into jars and seal.

Emma Grina

STRAWBERRY AND RASPBERRY JAM

Put 1 quart berries in colander and pour a quart of boiling water over them. Let drain; add 1 cup sugar and boil 2 minutes, then cool. Add 2 cups sugar and boil 5 minutes.

ZUCCHINI JAM

Christine Miller

6 c. peeled and shredded  
zucchini

4 T. lemon juice

6 c. sugar

1 large can crushed pineapple  
with juice

Boil until thick and transparent (approximately 1/2 hour).  
Add 1 large package apricot Jello. Stir until well melted and  
at a boiling point. Cool and freeze in jelly jars or freezer  
containers.

BEET PICKLES

Jan Larson

Cook beets, leaving 2 inches of stem. Drain and slip out of  
their skins and slice.

Make syrup of:

2 c. sugar

1 tsp. cinnamon

2 c. water

1 tsp. cloves

2 c. vinegar

1 tsp. allspice

Cook the syrup and drop in beets, boil together for 10  
minutes. Put in jars and seal.

BREAD AND BUTTER PICKLES

Lorraine Severson

Mix:

4 quarts thinly sliced  
cucumbers8 large white onions (peeled and  
thinly sliced)

Sprinkle with:

1/2 c. salt (not iodized)

2 quarts crushed ice

Cover with heavy lid for 3 hours. Drain well. Rinse well  
with cold water and place in large kettle.

Add:

5 c. sugar

1 tsp. celery seed

5 c. cider vinegar (4%  
acidity)

2 T. mustard seed

1 1/2 tsp. turmeric

Bring almost to a boil. Pack in hot jars and seal.

DILL PICKLES

Edna McKinley

3 c. water

1 c. vinegar

1/4 c. salt

Lump alum

Boil all together. Put dill, cucumbers and alum (size of  
bean) and more dill in quart jar. Pour boiling brine over and  
seal. Can add peppers and/or garlic.

Jan Larson

MILLION DOLLAR PICKLES

6 c. sugar

2 T. mustard seed

1 1/2 quarts vinegar

1 tsp. celery seed

Slice 6 quarts cucumbers, 12 onions and 3 green peppers; sprinkle with canning salt and let stand overnight. In the morning, drain and add above mixture. Mix and bring to a boil, remove from heat, add 1 can pimentos; seal hot.

Ann Hardaway

READY TO EAT PICKLES

9 c. cucumbers (sliced)

2 T. salt

1 c. sliced onions

1 tsp. celery seed

1 c. green pepper (sliced)

Let stand 2 hours; then drain.

2 c. sugar

1/4 tsp. alum for quart  
(for crispness)

1 c. vinegar

Heat vinegar and sugar and alum and pour over the vegetables. They can be kept in refrigerator for weeks. You can cut recipe and make smaller amount if you desire.

Jan Larson

REFRIGERATOR PICKLES

7 c. sliced cucumbers

1/2 green pepper (sliced very thin)

2 medium onions (sliced thin)

2 T. salt

Mix the above together and let set for 2 hours, drain and add 2 cups sugar and 1 cup vinegar. Do not cook. Store in large container in refrigerator; they will keep indefinitely.

Emma Grina

CRANBERRY-ORANGE RELISH

4 c. Eatmor cranberries

2 c. sugar

2 oranges (quartered and seeded)

Put raw cranberries and oranges through the food chopper; add sugar and mix well. Chill in refrigerator a few hours before serving. This makes one quart relish and it will keep well in the refrigerator for several weeks.

VARIATION: Added diccd celery makes a new crunchy relish for hamburgers.



CRANBERRY-ORANGE RELISH

Sherry Johnson

1 envelope unflavored  
gelatine  
1/2 c. cold water  
1/3 c. sugar  
1/8 tsp. salt

1 c. boiling water  
1/4 c. lemon juice  
2 c. raw cranberries  
1 large orange (unpeeled)  
2/3 c. sugar

Dissolve unflavored gelatine in cold water. Add sugar, salt, boiling water and lemon juice. Mix well. Put raw cranberries and unpeeled orange through food grinder and add to the mixture. Chill.

GREEN TOMATO RELISH

Jan Larson

24 green tomatoes  
2 red peppers

2 green peppers  
8 onions

Grind tomatoes, peppers and onions together and drain.

SYRUP:

4 c. sugar  
3 c. vinegar  
2 T. mustard seed

2 T. celery seed  
1 T. salt

Cook all the ingredients together for 15 minutes. Drain off some of the liquid if necessary. Seal hot. 4-6 pints.

SWEET GREEN TOMATO RELISH

Jan Larson

19 green tomatoes  
10 onions

2 green peppers

Grind and let stand overnight. Add a little salt to this. In the morning drain and add:

4 apples (chopped)  
1 can pimento  
4 c. sugar

2 c. vinegar  
1 tsp. cloves  
1 tsp. cinnamon

Boil 15-20 minutes and can at once. This relish is very good served on hamburgers. 6 pints.

In giving of oneself there is enough taken away to have room to receive.

TOMATO SAUCE

1/2 bushel tomatoes (about  
26 lb.)

6 garlic cloves

6 medium onions (chopped)

1 c. chopped parsley

1/2 c. brown sugar

1/4 c. salt

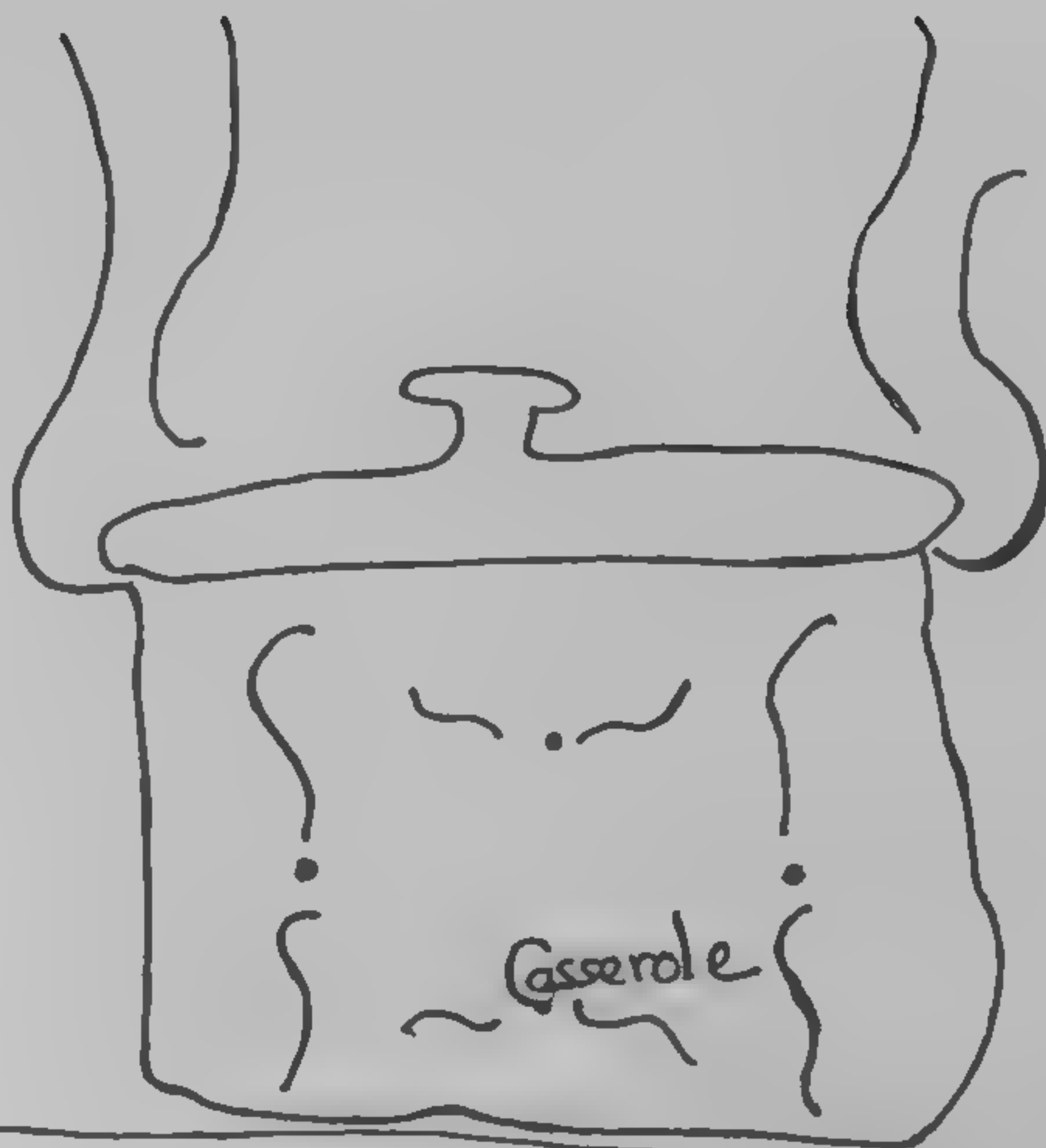
3 T. oregano leaves

2 T. basil

1 tsp. pepper

Wash and cut tomatoes into large chunks. Cook in a 20-quart saucepot over high heat to boiling, stirring frequently. Reduce heat, cover and simmer 15-30 minutes until tomatoes are very soft. Fill blender container about 3/4 full with cooked tomatoes, cover blender and blend at high speed. Press tomatoes through a coarse sieve or food mill, discard remaining seeds and skin. Return sieved tomatoes to same saucepot. Add spices; heat to boiling. Reduce heat and simmer, uncovered, 4 hours or until sauce reaches desired consistency, stirring occasionally. Can or freeze. Use as is for spaghetti sauce or pizza sauce or in any recipe calling for tomato sauce. Makes about 10 pints.

# Casseroles



Karlene Severson



## CASSEROLES

AFRICAN CHOW MEIN

Marion Skibsrud

1 c. rice (boil 10 minutes  
and wash)  
1 lb. diced veal or pork  
steak (brown with flour)  
2 c. celery (chopped)  
2 c. onions (chopped)

1 can mushroom ends  
2 cans mushroom soup  
2 cans chicken and rice soup  
2 c. water  
1/4 c. nuts (cashews or mixed)

Mix all ingredients and bake at 350° for 1 hour, stirring several times. Add nuts just before serving. Serves 10 or more.

BAKED BEANS

Millie Vasichuk

4 c. navy beans  
1 tsp. soda  
1 large onion  
1 c. brown sugar  
1 1/2 tsp. prepared mustard  
or 1 tsp. dry  
1 tsp. salt

1/2 tsp. pepper  
1 tsp. Worcestershire sauce  
2 T. molasses  
1 c. catsup  
1/2 lb. bacon (cut in pieces)  
1/2 lb. salt pork (cut in pieces)

Pour boiling water to cover beans and soda. Bring to boil, drain and re-cover with boiling water. Cook until a little firm (about 1 1/2 hours). Add other ingredients. Bake at 200° minus cover or 250° with cover for approximately 6-8 hours, adding more water if too dry.

BAKED BEAN HOT DISH

Volga Garberg

8 sliced bacon  
1 c. brown sugar  
1/2 c. vinegar  
1 tsp. prepared mustard  
4 small or 1 large onion

1 can drained kidney beans  
1 can lima beans  
1 can butter beans  
1 large can pork and beans or  
2 small ones

Fry bacon reserving grease. Drain bacon on paper. Add brown sugar to pan with bacon grease. Add vinegar, mustard and onion. Onion may be in rings if you wish. Simmer about 20 minutes. Add bacon bits. Add beans. Put in Crock Pot or in casserole in oven on low heat, about 300° for 1 hour. Good for picnics or potluck parties.

BROCCOLI CASSEROLE

Millie Vasichek

- 2 pkg. frozen broccoli spears (parboiled)
- 6 whole new white potatoes (or others cut up)
- 2 small onions (chopped)

- 2 pkg. cheese sauce mix
- 2 cans Cheddar cheese soup
- 2 c. bread crumbs (may be browned in butter)
- Slivered almonds

Place alternate layers of the vegetables in a greased 4-quart casserole. Prepare cheese sauce as directed; add soup and mix thoroughly. Pour sauce over vegetables. Top with bread crumbs and slivered almonds. Bake for 1 hour in 350° oven. Makes 16 servings.

BROCCOLI CASSEROLE

Borghild Thorp

- 2 pkg. chopped broccoli (cooked)
- 1 c. cooked rice
- 1 can cream of chicken soup

- 1 medium onion (sauteed in margarine)
- 1 jar Cheez Whiz
- 1 can sliced water chestnuts

Mix and bake in casserole 20-25 minutes. Put buttered crumbs or onion rings on top.

BROCCOLI CORN CASSEROLE

Leona Wenaas

- 2 pkg. frozen "cut" broccoli
- 1 can cream style corn
- 1 egg

- 3/4 c. cracker crumbs
- 3 strips bacon (cooked and crumbled)
- 1 c. grated cheese

Partially cook broccoli. Mix corn, egg and cracker crumbs (1 tablespoonful grated onion may be added). Layer of broccoli, layer of corn, top with broccoli. Put some bacon between layers. Top with cheese. Bake 45 minutes at 350°. Serves 8. May be prepared ahead of time and kept in refrigerator. If so, allow a little more time for baking.

BROCCOLI RICE CASSEROLE

Margaret Throckmorton

- 1 (14 oz.) pkg. Minute Rice
- 2 (10 oz.) pkg. frozen chopped broccoli
- 1 c. chopped celery
- 1 c. cheese spread (16 oz. jar)

- 1 c. milk
- 2 cans cream of mushroom soup
- 4 T. margarine
- 1/2 c. chopped onion

Continued Next Page.

# BROCCOLI RICE CASSEROLE (Continued).

Cook rice according to directions. Cook broccoli according to directions; drain. Saute' celery and onion. Combine soup, milk and cheese. Stir in rice, broccoli and celery mix. Turn into 2 2-quart casseroles. Bake at 350° for 40-45 minutes.

## BUSY DAY CASSEROLE

Helen Tappan

1 lb. ground beef	4 sliced raw potatoes
2 c. tomatoes	1 box frozen corn
1 small onion (chopped)	1 box frozen peas
Salt and pepper	1 c. grated Cheddar cheese

Put in casserole in order given. Bake 2 hours with cover. Uncover last 10 minutes and add grated cheese.

## CHICKEN CASSEROLE

Irene Eck

1 pkg. dry onion soup mix	1 can cream of mushroom soup
1 c. regular rice (sprinkled)	1 can chicken mushroom soup
Chicken parts	2 c. water

Put in large pan. Cover and bake at 375° for 1 hour. Uncover and bake at 300° for 30-45 minutes.

## CHICKEN AND HAM LASAGNE

Janet Nelson

8 oz. lasagne noodles (cooked <u>and</u> drained)	1 c. Parmesan cheese
1/4 c. margarine	1 (4 oz.) can mushrooms
1/3 c. flour	2 c. cubed <u>and</u> cooked chicken
1/4 tsp. pepper	1 (10 oz.) pkg. frozen asparagus (cooked <u>and</u> drained)
1 T. minced, dried onion	6 oz. mozzarella cheese (shredded)
2 c. chicken broth	1 c. cubed, cooked ham
1 c. milk	

Make white sauce of margarine, flour, broth and milk. Add pepper, onion, 1/2 cup Parmesan cheese and mushrooms.

In lasagne pan layer noodles, chicken, ham, asparagus and white sauce mixture; end with noodles on top. Sprinkle with 1/2 cup Parmesan cheese. Bake in 350° for 35 minutes. Let stand 10 minutes before serving. (Serves 6-8).



Irene Eck

CHICKEN HOT DISH

2 chickens  
2 T. butter  
6 c. dry bread cubes  
1 1/4 tsp. sage  
3/4 tsp. salt

2 T. chopped onion  
1/4 c. cream of mushroom soup  
1/2 tsp. pepper  
3/4 c. margarine (melted)  
3/4 c. cream of mushroom soup

Stew chickens in very small amount of water and butter. Cut into large pieces. Make gravy with juice from what you cooked chicken in. Make dressing with bread cubes, sage, salt, chopped onion, 1/4 cup cream mushroom soup and pepper. Add margarine. Put in layers in pan and add gravy to each layer. Spread 3/4 cup mushroom soup on top. Bake in 375° oven for 35-40 minutes or until gravy is very bubbly. Serve with cranberry sauce. (Can use Franco American chicken gravy but not as good).

Karyl Viste

CHICKEN HOT DISH

1 chicken (cut up)  
1 pkg. Lipton's onion soup  
1 c. celery (diced)  
1 c. dry rice (regular type)

1 can chicken rice soup  
1 can cream of chicken soup  
1 can water

Mix rice, celery and onion soup in casserole. Lay chicken pieces on top. Mix the two soups and water together and pour over chicken. Bake about 2 hours at 350°.

Florence Linden

CHICKEN LASAGNA

3 c. cooked chicken  
2 c. shredded Cheddar cheese  
1 1/2 c. cottage cheese  
8 oz. lasagna noodles  
1 medium chopped onion  
1 chopped green pepper

3 T. butter  
1 can cream of chicken soup  
1 can milk  
6 oz. can mushrooms  
Small jar pimento (chopped)  
1/2 tsp. basil

Cook, drain and rinse lasagna noodles. Saute' onion, green pepper in butter. Add chicken soup, milk, mushrooms, pimento, and basil. Layer in casserole in order: noodles, chicken, cheese, cottage cheese, sauce. Sprinkle top with Parmesan cheese. Bake 1 hour at 350°. Serves 10-12.

CHICKEN TETRAZZINI

Janet Nelson

1 c. medium to thin white  
sauce (made with chicken  
broth)

1 c. chicken (cooked and cut  
in large pieces)

1/2 c. spaghetti (cooked and  
cut in 1-inch pieces)

1 (4 oz.) can mushrooms with  
juice

1/3 c. Parmesan cheese

3/4 c. buttered cracker crumbs

1/2 c. slivered almonds

1 (10 oz.) pkg. frozen chopped  
broccoli

In buttered casserole layer spaghetti, chicken, almonds,  
mushrooms and cream sauce. Top with broccoli, buttered crumbs  
and cheese. Bake at 425° until brown. (Serves 4).

CHICKEN TORTILLA CASSEROLE

Helen Tappan

4 whole chicken breasts

1 dozen corn tortillas

1 can cream of chicken soup

1 can cream of mushroom soup

1/2 c. milk

1 grated onion

3 small cans mild green chilies

1/2 lb. colby cheese (grated)

Butter 9x13 inch baking dish. Boil chicken with skin and  
bone. Cut in 3-inch strips. Cut tortillas in 3-inch squares.  
Chop chilies. Put 1/2 cup chicken broth in bottom of pan.  
Place layer of tortillas, then chicken, until gone. Pour soup  
mixtures (soup, milk, onions and chilies) on top. Top with  
cheese and let stand overnight in refrigerator. Bake for 1 1/2  
hours at 300°.

CHICKEN-RICE CASSEROLE

Char Messmore

Spread 1 cup raw white rice in a 9x13 inch cake pan. Mix  
1 can onion soup and 1/2 can water and 1 can cream of chicken  
soup and 1/2 can water in a bowl. Place 1 raw, cut-up chicken,  
skin side up on top of rice. Salt and pepper. Pour the soup  
and water mixture over the chicken and rice. Bake at 400° for  
1/2 hour. Cover the pan with tin foil and bake at 300° for  
1 1/2 hours.

CHINESE CASSEROLE

Irene Eck

1 c. chopped celery

1/2 c. onions

1/4 c. water

1/4 lb. cashew nuts

Dash soy sauce

1 can mushroom soup

1 can tuna

1 small can Chinese noodles

Combine ingredients. Reserve part of noodles and sprinkle  
on top. Bake at 325° for 40 minutes.

Marilyn Thorne

CHICKEN STRATA

10 c. cubed day-old bread  
 4 c. diced chicken  
 1/2 c. chopped green pepper  
 4 T. finely chopped onion  
 8 eggs  
 2 cans cream of celery soup

2 1/2 c. milk  
 1 c. mayonnaise  
 1 tsp. dried sage  
 Dash cayenne  
 4 T. butter (melted)

Place 4 cups of bread cubes in large baking dish or casserole. Combine meat, green pepper, and onion; sprinkle over bread in dish. Top with another 4 cups bread cubes. Beat eggs; combine with soup, milk, mayonnaise, seasonings. Pour evenly over ingredients in baking dish. Cover and chill for 1 to 3 hours. Toss remaining 2 cups bread cubes with melted butter; sprinkle atop. Bake uncovered at 350° until knife inserted just off center comes out clean, about 50-60 minutes.

Verna Strand

CHILI RELLENO CASSEROLE

4 (4 oz.) cans Ortega chilies  
 (chopped)  
 1 lb. Tillamook cheese (grated)  
 1 lb. monterey jack cheese  
 (grated)  
 4 eggs

1 (13 oz.) can evaporated milk  
 (or 16 oz. half and half)  
 3 T. flour  
 1 tsp. salt

Wash chilies, remove seeds, drain well. (When use dried, do not wash). Layer a 13x9x2 inch casserole: 2 of the cans of chilies, putting them flat. Lay the Tillamook cheese on top of them, then the other 2 cans of chilies. Top with the monterey jack grated cheese.

Separate eggs, beat yolks, add milk, flour and salt. Beat whites until stiff, fold into yolks the flour and salt mixture, and pour over chilies and cheese. Bake 350° for 1 hour on bottom shelf. (Can be made ahead).

Joanne Knutson

SIX-LAYER DINNER

1 c. sliced raw potatoes  
 1 c. sliced raw carrots  
 1/2 c. chopped celery  
 1 c. raw hamburger

1/2 c. sliced onions  
 1 tsp. salt  
 Dash pepper  
 1 can tomato soup

Place in buttered casserole in given order. Bake 1 1/2 hours at 375°. (May add any other raw vegetable desired).



CRAB LASAGNA

Marlene Mills

- |                                 |                     |
|---------------------------------|---------------------|
| 1/2 lb. (9) lasagna noodles     | 1 c. chopped onions |
| 2 cans cream of shrimp soup     | 1 egg (well beaten) |
| 2 cans crab meat                | 1 tsp. salt         |
| 2 c. cream style cottage cheese | 1/4 tsp. pepper     |
| 1 (8 oz.) pkg. cream cheese     | 4 tomatoes          |

Cook noodles according to directions on package. Heat together soup and crab meat. Mix together cottage cheese, cream cheese, chopped onions, beaten egg, salt and pepper. Grease 9x13 inch casserole. Layer noodles, layer of half of cheese mixture, layer of noodles, all crab meat mixture, rest of noodles, then rest of cheese mixture. Slice tomatoes over top; sprinkle with 2 tablespoonfuls sugar. Bake 45 minutes at 350°. Sprinkle with 1/2 c. grated sharp Cheddar cheese. Bake again 45 minutes at 350°. Let stand 10-15 minutes.

ENCHILADA CASSEROLE

Miriam Martinson

- |                           |                                |
|---------------------------|--------------------------------|
| 1 lb. hamburger           | 1 small can chopped olives     |
| 1 onion                   | 4 oz. taco sauce               |
| 2 cans chili beans        | 1 small can evaporated milk    |
| 1 can mushroom soup       | 8 oz. cheese (shredded)        |
| 1 small can green chilies | 6 or 8 taco shells (quartered) |

Fry hamburger, onions; drain and add chili beans. Simmer 15 minutes. Mix mushroom soup, olives, taco sauce, evaporated milk and chilies. In the bottom of a casserole dish layer taco shells, meat, soup mixture, ending with shredded cheese. Bake 45 minutes at 350°.

GOOP

Ann Hardaway

Brown 1 pound ground beef (add grease to the pan) plus one medium-sized onion, chopped. Season. While browning meat, boil 1/2 or 3/4 cup of rice in salted water. When mixture is browned well, add one can tomato soup. Rinse can well with water and add also. Next add 1 can of tomato paste; add chili powder to taste (about 1 teaspoonful). After meat has simmered and is hot, add drained rice and simmer 1/2 hour. Add 1 can of kidney beans last and allow to heat, then serve.

CRAZY CRUST RECIPE (see following 5 recipes for filling recipes)  
Orva Hegg

Lightly grease and flour bottom and sides of 9-inch metal or 9-inch glass pie pan. Oven - 425°.

1/2 c. Pillsbury's best unbleached <u>or</u> all-purpose flour	1/4 c. solid shortening 1/2 c. dairy sour cream 1 egg
1/2 tsp. salt	
1/2 tsp. baking powder	

Lightly spoon flour into measuring cup; level off. Combine all ingredients in medium bowl. Stir until blended, about 60-70 strokes. (Batter will be slightly lumpy). Spread batter thinly on bottom and thickly up sides to within 1/4-inch of pan rim. Fill and bake at 425° according to individual recipes. Cool dinners 5 minutes before serving. Refrigerate leftovers.

NOTE: If using Pillsbury's best self-rising flour, omit baking powder and salt. High altitude - 5200 feet: No change.

Refrigerating and freezing suggestions - Crust may be covered and refrigerated, unfilled, up to 12 hours before filling and baking.

Leftovers may be covered with foil and refrigerated or frozen.

To reheat refrigerated dinners, cover and bake at 425° for 35 to 45 minutes.

To reheat frozen dinners, cover and bake at 425° for about 1 1/4 hours.

1. MEXICAN DINNER:

1 lb. ground beef (lightly browned <u>and</u> drained)	16 oz. can (2 c.) kidney beans (undrained)
1 tsp. salt	6 oz. can tomato paste
2 tsp. chili powder	1/2 c. finely chopped lettuce
1/4 - 1/2 tsp. Tabasco pepper sauce	1/2 c. (1 medium) finely chopped tomato
1/2 c. chopped onion <u>or</u> 2 T. instant minced onion	1/2 - 1 c. shredded monterey jack, Cheddar <u>or</u> American cheese

Prepare crazy crust. Combine all above ingredients except lettuce, tomato and cheese. Mix thoroughly. Spoon into crust. Bake 20 to 30 minutes until crust is deep golden brown. Sprinkle with lettuce, tomato and cheese. Serve with taco sauce, if desired.

Continued Next Page.

## CRAZY CRUST RECIPE (Continued).

## 2. BEEF 'N BEAN DINNER:

1 lb. ground beef (lightly  
browned and drained)\*  
1/8 - 1/4 tsp. Tabasco pepper  
sauce  
2-3 tsp. Worcestershire sauce  
1/4 c. chopped onion or 1 T.  
instant minced onion

1 can (16-19 oz.) baked beans  
6 oz. can tomato paste  
1 - 1 1/2 c. (4-6 oz.) shredded  
Cheddar or American cheese

Prepare crazy crust. Combine all above ingredients except cheese. Mix thoroughly. Spoon into crust. Bake 18 to 28 minutes until crust is golden brown. Sprinkle with cheese. Return to oven to melt cheese. Sprinkle with paprika or parsley flakes, if desired.

\*3/4 - 1 pound wieners, cut in 1/2-inch pieces, may be substituted for ground beef.

## 3. BARBECUED BEEF DINNER:

1 lb. ground beef  
1/2 c. chopped green pepper  
or celery  
1 T. mustard  
2 tsp. Worcestershire sauce  
1/4 c. chopped onion or 1 T.  
instant minced onion

1/2 c. catsup  
1 1/2 - 2 c. (6-8 oz.) shredded  
Cheddar or American cheese

Prepare crazy crust. In large frypan, brown beef and green pepper; drain. Stir in remaining above ingredients except 1 cup cheese. Spoon into crust. Bake 18 to 28 minutes until crust is golden brown. Sprinkle with remaining cheese; return to oven to melt cheese. Sprinkle with paprika or parsley flakes, if desired.

## 4. ITALIAN BEEF 'N CHEESE DINNER:

1 lb. ground beef (lightly  
browned and drained)  
1 tsp. salt  
1 tsp. oregano  
1/4 tsp. garlic powder  
1/4 c. chopped onion or 2 T.  
instant minced onion

1/2 c. chopped olives (if  
desired)  
6 oz. can tomato paste  
4 oz. can mushrooms (undrained)  
1 - 1 1/2 c. (4-6 oz.) shredded  
mozzarella, Cheddar or  
American cheese

Prepare crazy crust. Combine all above ingredients except cheese. Mix thoroughly. Spoon into crust. Bake 18 to 28 minutes until crust is golden brown. Sprinkle with cheese; return to oven to melt cheese. Sprinkle with paprika or parsley flakes, if desired.

Continued Next Page.



## CRAZY CRUST RECIPE (Continued).

## 5. CHEESE AND CORN DINNER:

1 1/2 c. cubed luncheon meat  
or 6 1/2 oz. can tuna  
(drained)

1/2 c. whole kernel corn  
(drained)

1/4 c. chopped onion or 1 T.  
instant minced onion

1 c. (4 oz.) shredded  
Cheddar or American cheese  
1 egg  
1 T. flour  
3/4 c. milk  
1/2 tsp. Worcestershire sauce

Prepare crazy crust. In the following order, layer meat or tuna, corn, onion and cheese in crust. In small bowl, combine egg with flour; blend in milk and Worcestershire sauce. Pour mixture over cheese. Bake 20 to 30 minutes until filling is firm. Sprinkle with paprika or parsley flakes, if desired.

Genevieve Tanberg

HAM AND NOODLES

1/2 of 8 oz. pkg. broad  
noodles

1 small green pepper

3/4 lb. ground, smoked ham  
(1 1/2 c.)

1 egg (beaten)

2 T. melted butter or margarine  
1 (1 lb. 4 oz.) can cream style  
corn  
1 1/2 c. cornflakes  
3/4 c. (4 oz.) diced processed  
cheese

Cook noodles according to package directions. Cut six crosswise slices from green pepper; reserve for garnish. Chop remaining peppers. Combine ham, egg and butter; add noodles, chopped pepper, corn, cornflakes and cheese. Spoon into greased 1 1/2-quart casserole. Bake 50 minutes at 350°. Garnish with pepper rings. (Serves six).

Florence Linden

HUNTER'S DELIGHT

1 lb. bacon

1 lb. ham

1 can cream style corn

1 can lima beans (baby green)

1 can tomatoes

1 can mushrooms

1 c. cubed Cheddar cheese

Small pkg. spaghetti

Fry bacon crisp, drain and cut up. Cube ham and brown in bacon pan. Combine all ingredients except spaghetti. Cook spaghetti. Mix with other ingredients. Bake at 350° for 45 minutes.

JOHN WAYNE CASSEROLE

Carol Habets

- |                                        |                         |
|----------------------------------------|-------------------------|
| 2 cans chopped green chilies           | 2/3 can evaporated milk |
| 1 lb. monterey jack cheese<br>(grated) | 1 T. flour              |
| 4 eggs (separated)                     | 1/2 tsp. salt           |
|                                        | 1/8 tsp. pepper         |

In large bowl combine cheese and chilies. Place in buttered 2-quart casserole. Beat egg whites until stiff. In small bowl combine remaining ingredients. Fold mixture together. (egg whites and yolks). Pour liquid over cheese. Bake 45 minutes at 325°.

MEAT AND POTATOES

Mavis Barth

- |                      |                                     |
|----------------------|-------------------------------------|
| 1 lb. hamburger      | 1 can tomato soup                   |
| 1/3 c. green pepper  | 1 can mixed vegetables<br>(drained) |
| 2/3 c. chopped onion | Mashed potatoes                     |

Brown hamburger with green pepper and onion. Drain off fat. Add tomato soup and vegetables. Place in buttered pie tin and bake 30 minutes in 350° oven. Put an ice cream scoop mashed potatoes on top of the meat pieces and return to oven until slightly browned. (Makes six servings).

NO PEEKIE PORK CHOPS OR CHICKEN

Jan Larson

- |                                         |                                                   |
|-----------------------------------------|---------------------------------------------------|
| 1 c. regular rice                       | 1 small can mushrooms                             |
| 1 1/2 - 2 c. water                      | 1 cut-up chicken <u>or</u> 5 medium<br>pork chops |
| 2 cans cream of chicken soup            |                                                   |
| 1 envelope Lipton dry onion<br>soup mix |                                                   |

Mix the above ingredients in a 9x13 inch pan. Lay pork chops or chicken on top. Bake at 325° for 2 hours.

PAPA MAC'S BEANS

Shawna Martinson

- |                     |                                   |
|---------------------|-----------------------------------|
| 1 can pork 'n beans | 2 T. vinegar                      |
| 3 slices bacon      | 2 T. chili sauce <u>or</u> catsup |
| 1 large onion       | 2 T. molasses                     |

Fry bacon and onion until tender; pour off a little grease. Add molasses, vinegar, chili sauce and beans. Cook 2 hours.

Marlene Mills

OVEN RICE CASSEROLE

6 T. butter or margarine  
 1 1/2 c. long grain white rice  
 1 medium onion (chopped)

1 c. chopped celery  
 2 cans beef consomme' (soup)

Brown rice in butter. Add chopped onion and chopped celery. Cook until onion and celery are tender. Place in casserole. Add consomme' undiluted. Bake at 350° for 1 1/4 to 1 1/2 hours, or until liquid is absorbed. Stir several times during baking.

Janet Nelson

OVEN VEGETABLE MEDLEY

2 (10 oz.) pkg. frozen  
 chopped broccoli (cooked  
 and drained)  
 1 (1 lb.) can whole carrots  
 (drained)

1 (1 lb.) can whole onions  
 (drained)  
 1 (11 oz.) can Cheddar cheese  
 soup (thinned with 1/4 c.  
 milk)

Buttered bread crumbs

Spoon one-half broccoli into buttered 1 1/2 quart casserole. Add onions, carrots and one-half of soup. Top with remaining broccoli, soup and bread crumbs. Bake in 325° oven until heated through and crumbs are brown (30-35 minutes).

Joanne Knutson

TAMALE PIE

1 c. corn meal  
 1 c. cold water  
 3 c. boiling water  
 1 1/2 tsp. salt  
 1/2 lb. ground beef

1/4 c. chopped onions  
 1 tsp. salt  
 1 can chili with beans  
 1/2 c. minced ripe olives  
 1/2 c. grated cheese

Mix corn meal with cold water; add boiling water and 1 1/2 teaspoonfuls salt; cook over low heat 20 minutes, stirring occasionally. Brown ground beef and onions; add 1 teaspoonful salt and chili. Mix olives with corn meal; use 2/3 of corn meal to line greased casserole. Pour in meat mixture and cover with remaining corn meal. Sprinkle with grated cheese. Bake 350° for 20 minutes or until heated through. Serves 6.

We make a living by what we get; we make a life by what we give.



RIGATONI WITH BURGUNDY SAUCE

Marlene Mills

6 oz. rigatoni  
 1 lb. ground chuck  
 1 clove garlic or 1/8 tsp.  
 garlic powder  
 1 large onion (chopped)  
 1 (4 oz.) can mushrooms  
 (drained)  
 1 tsp. oregano

1 tsp. salt  
 1/2 tsp. pepper  
 2 (8 oz.) cans tomato sauce  
 1/2 c. dry Burgundy wine  
 6 slices mozzarella cheese  
 Grated Parmesan

Brown beef. Add garlic, onion and mushrooms and saute'. Add oregano, salt, pepper, tomato sauce and Burgundy. Mix thoroughly and simmer 1 hour on low heat. Cook rigatoni in 2 quarts and 2 teaspoonfuls salt uncovered for approximately 12 minutes. Drain. Put half of rigatoni in 3-quart casserole, spread half the meat mixture over and cover with mozzarella. Top with another layer of rigatoni and remaining meat mixture. Sprinkle with Parmesan cheese. Bake for 25 minutes at 350°. If refrigerated beforehand, cook at least 40 minutes.

RICE PILAF (chicken flavored)

Marlene Mills

1/4 c. margarine  
 3/4 c. chopped onion  
 1 c. chopped celery  
 2 1/4 c. chicken broth (canned  
 broth or 2 chicken bouillon  
 in 2 1/4 c. water)

1 T. parsley  
 1/4 tsp. thyme  
 1 c. long grain rice

Saute' onion and celery in margarine. Add rice until lightly browned. Add remaining ingredients. Cover tightly and simmer 30-45 minutes.

SPRING BAKE

Sherry Freiboth

2 c. cooked cubed ham  
 2 c. cooked rice  
 1/2 c. grated American cheese

1/2 c. canned milk (undiluted)  
 1 can cream of asparagus soup  
 4 T. grated onion

Combine in a 2-quart dish; top with 3/4 cup crushed corn-flakes mixed with 2 tablespoonfuls butter. Bake at 375° for 30 minutes.

Dorothy Roseth

TACO AVOCADO PIE

1 lb. ground beef  
 1/2 medium onion  
 8 oz. tomato sauce  
 1 1/4 oz. taco seasoning mix  
 1/3 c. sliced ripe olives  
 8 oz. can crescent rolls

1 1/2 - 2 c. crushed Doritos  
 1 c. sour cream  
 1 c. shredded Cheddar cheese  
 Tomatoes (chopped)  
 Lettuce (chopped)  
 Avocado (chopped)

Brown meat and onion and drain. Add tomato sauce, taco seasoning and olives. Separate rolls and place in pie plate for crust. Sprinkle 1 cup corn chips. Add meat mixture, sour cream, and cheese. Sprinkle with remaining corn chips and bake at 375° for 20-25 minutes. Serve topped with chopped tomatoes, lettuce and avocados. Taco sauce if desired.

Jan Larson

TATER TOPPED CASSEROLE

Preheat oven to 400° and grease a shallow 2-quart baking dish.

Brown:

1/2 c. onion  
 1 lb. hamburger

1/3 c. celery (thinly sliced)  
 Salt and pepper

Spoon off any fat. Spread mixture in baking dish; pour 1 can condensed cream of celery soup (undiluted) over hamburger mixture. If you like, stir in chopped pimentos for garnish. Top with layer (1 16-ounce package) frozen Tater Tots or Tater Tots with onion. Bake 45 minutes or until bubbly. Serves 5.

Carol Entner

TATER TOT HOT DISH

Brown 1 pound ground beef seasoned with onions, salt and pepper. Pour into greased casserole dish. Top with 1 can cream of mushroom soup, 1 can whole kernel corn and liquid. Mix together with the ground beef. Top with 1-pound package Tater Tots. Bake uncovered in 350°-375° oven for 45-60 minutes.

You cannot get away from God, though you can ignore Him.

TURKEY ENCHILADA CASSEROLE

Sharon Kunka

Saute':

Medium onion (chopped)

3 T. margarine

1 can cream of chicken soup

1 c. chicken broth

1 small can chopped green  
chilies (I use less as it  
is hot)

3 stalks celery (chopped)

Cooked and boned turkey (2 or  
3 c. leftover chicken or  
turkey)

Mix together and layer in casserole dish with tortilla.  
Vary layer of tortillas, chicken mix and grated Cheddar cheese  
(2 cups). Bake 30 minutes at 350°.

CALIFORNIA ZUCCHINI BAKE

Connie Clabaugh

1 lb. ground beef

2 tsp. salt

1/4 tsp. garlic powder

2 tsp. chili powder

3 medium zucchini (thinly  
sliced)1/4 c. sliced green onions  
with tops

7 oz. can chopped green chilies

3 c. rice

1 c. sour cream

3 c. shredded jack cheese

1 large tomato (sliced)

Saute' beef, zucchini, onion and salt, garlic and chili  
powder in a lightly greased skillet until meat is no longer pink  
and vegetables are tender and crisp. Add green chilies, rice,  
sour cream and 1 cup cheese. Turn into a 2-quart casserole.  
Arrange tomato slices on top and remaining cheese. Bake at  
350° for 20-25 minutes.

ZUCCHINI CASSEROLE

Sherry Freiboth

Butter 9x13 inch cake pan. Bake in oven 350° about 1 hour.  
Layer of each.

Bake until tender and pour off juice:

Sliced zucchini (about 3 or 4) Chopped onions  
Sliced and peeled tomatoes(2 or 3)

Then add:

1 lb. browned and drained  
hamburgerCroutons (Salad Crispins -  
Italian style)

8 oz. grated Cheddar cheese

Put back in oven until cheese is melted.



# Cookies



Lisa Eidsvig

# COOKIES - BARS

## ALMOND ROCA BARS

Betty Madison

Cream together:

1 c. butter

1/2 c. brown sugar

1/2 c. sugar

Beat in:

1 egg yolk and 1 tsp. vanilla

Add and blend well 2 cups cake flour. Spread batter in ungreased 10x15 inch sheet. Bake 350° 20 minutes or until golden. Remove and spread with melted 9-ounce milk chocolate candy bar. Sprinkle with 1 cup toasted sliced almonds. Cut in squares while warm. 4 dozen.

## APPLE BARS

Trudi Schmidt

2 1/2 c. flour

8-10 apples (peeled and sliced)

1/2 tsp. salt

1 c. sugar

1 c. Crisco

1 tsp. cinnamon

2 tsp. sugar

1/2 tsp. salt

2 egg yolks

3 T. lemon juice

Milk

2 egg whites

1 c. crushed Wheaties or  
cornflakes

Combine flour, salt, Crisco, sugar and beaten egg yolks (add milk to the egg yolks to make 2/3 cup). Mix as for pie crust. Roll out one-half dough and press in jelly roll pan. Sprinkle crushed flakes over crust. Add apple mixture; cover with remaining crust. Beat egg whites and brush over crust; bake 1 hour at 325° or 350°.

## APPLESAUCE BARS

Volga Garberg

1 c. sugar

2 tsp. soda (dissolve in 2 T.  
hot water)

1/2 c. butter

2 c. flour

1 1/2 c. applesauce

1 egg

1 tsp. salt

1 tsp. vanilla

1 tsp. cinnamon

1 c. chopped dates

1/4 tsp. cloves

1/2 c. walnuts (chopped)

Mix first 10 ingredients in order given. Fold in nuts. Bake in 350° oven for 30-40 minutes in 9x13 inch pan. Ice with powdered sugar frosting if desired.

Marion Skibsrud

BANANA NUT BARS

Combine in mixing bowl:

1 1/2 c. flour

1 c. sugar

1/2 tsp. soda

1/2 tsp. salt

1/2 c. shortening

2 eggs

1/3 c. milk

1 tsp. lemon juice

1/2 c. chopped nuts

1 medium ripe banana

Beat at medium speed two minutes. Spread in a greased 9x13 inch pan. Bake at 350° for 25-30 minutes. Cool and frost. Sprinkle with nuts if desired.

BANANA FROSTING:

Combine:

2 T. butter

2 c. powdered sugar

1/2 medium banana

1/8 tsp. salt

1 tsp. vanilla

Beat until smooth and creamy. If necessary, add a few drops of milk.

Karyl Viste

BLUEBERRY BARS

1 3/4 c. sugar

1 c. margarine

4 eggs

1 tsp. vanilla

3 c. flour

1 1/2 tsp. baking powder

1/2 tsp. salt

1/2 tsp. nutmeg

Cream sugar, margarine, eggs and vanilla. Add flour, baking powder and salt. Spread half of the batter in jelly roll pan. Combine 1 can blueberry pie filling with 1/2 teaspoonful nutmeg and spread over the batter. Then spread the other half of the batter over it. Bake at 350° for 35-45 minutes. Frost with 1 1/4 cups powdered sugar, 1 tablespoonful melted margarine and 2 tablespoonfuls lemon juice. (May also use apple, apricot or cherry pie filling).

Olga Koen

BROWNIES

2 squares chocolate

1/4 c. butter

1 c. sugar

2 eggs (beaten)

1/2 c. flour

1/8 tsp. salt

1 tsp. vanilla

2 T. strong coffee

1 c. broken nuts

Melt chocolate and butter together. Add sugar; mix well. Add eggs; add flour and salt. Add vanilla, coffee and nuts. Mix well. Bake in a greased and floured 8x8 inch pan at 325° for 35 minutes.



BROWNIES

Dorothy Thornby

4 squares chocolate	1 c. margarine
Pinch salt	6 eggs
2 c. sugar	2 c. flour
1 1/2 c. chopped nuts	

Melt chocolate and margarine. Cool. Beat eggs to thicken. Add salt, sugar and flour; beat. Add chocolate mixture and nuts if desired. Mix. Bake on a greased 10x15 inch pan for 20 minutes at 350°.

FROSTING:

1/3 c. milk	1 c. sugar
1/2 c. chocolate chips	1 T. margarine
1 handful small marshmallows	1 tsp. vanilla

Boil milk and sugar 4 minutes, stirring. Add chips, margarine, marshmallows and vanilla. Stir until marshmallows are melted and mixture thickens. Spread on brownies. Cut and serve. They also freeze well.

CHIPPER DATE BROWNIES

Betty Madison

1 (8 oz.) pkg. (1 1/2 c.) pitted dates (chopped)	1 3/4 c. sifted all-purpose flour
1 c. boiling water	1/4 c. cocoa
1 c. shortening	1/2 tsp. soda
1 c. sugar	1/2 tsp. salt
2 eggs	1/2 - 1 c. broken walnuts
1 tsp. vanilla	1 (6 oz.) pkg. (1 c.) chocolate chips

Combine dates and hot water; cool to room temperature. Cream shortening, sugar, eggs and vanilla; stir in date mixture. Add sifted dry ingredients, mixing well. Pour into greased 15 1/2 x 10 1/2 inch jelly roll pan. Sprinkle with nuts and chocolate. Bake 375° 25-30 minutes.

For cake, bake in 13x9x2 inch pan at 350° about 40 minutes.

A Christian is not one who is seeking God's favor and forgiveness; he is the one who has found them.

Helen Tappan

CHOCOLATE BROWNIES

1 c. sugar  
1/4 c. margarine  
4 eggs

1 can Hershey's syrup (1 lb. can)  
1 c. flour  
1 c. chopped nuts

## ICING:

1 1/3 c. sugar  
6 T. margarine

6 T. milk

1/2 c. chocolate chips

Cream sugar, margarine, eggs. Add syrup, flour, nuts.  
Put in greased and floured 10x15 inch jelly roll pan.

For icing - Bring ingredients: sugar, margarine and milk to a boil and boil 1 minute. Remove from heat and add chocolate chips. Stir until dissolved. This sets up fast.

Sarah Eidsvig

WHOLE WHEAT BROWNIES

Mix together and set aside:

1 1/4 c. sifted whole wheat  
flour

1/4 c. cornstarch

Mix together with electric mixer:

2 cubes melted margarine  
1 3/4 c. sugar  
4-5 T. cocoa

4 large eggs

1 tsp. vanilla

Stir flour mixture into cocoa mixture. Mix well. Pour into greased 9x13 inch pan or 15x18 inch pan. Bake 350° for about 30 minutes or until tests done. Add chopped nuts if desired. Frost with chocolate frosting when cool.

Joanne Knutson

LEMON BARS

Combine:

1/2 c. margarine  
1 c. flour

1/4 c. powdered sugar

Press in bottom of 8-inch pan. Bake 350° for 15 minutes.

Sift:

1 c. sugar  
2 T. flour

1/2 tsp. baking powder

Add:

2 beaten eggs

2 T. lemon juice and grated rind

Place on baked crust and bake 25 minutes at 350°.

Frost with powdered sugar mixed with lemon juice.

PLOW TUCKERS (these are like brownies)

Thelma Christensen

1/2 c. margarine or butter      2 eggs  
 4 T. cocoa      1 c. flour  
 1 c. sugar      1 tsp. vanilla

Melt butter and add cocoa. Add sugar, eggs (one at a time), flour and vanilla. May also add nuts, dates or raisins. Frost with a powdered sugar chocolate frosting if desired. Bake in 9x9 inch pan for 20 minutes at 350°.

CHERRY CHIP BARS

Karlene Severson

1 pkg. cherry chip cake mix      2 eggs  
 1/2 c. vegetable oil      1 c. chocolate chips  
 2 T. water      1 c. coconut

Mix and spread in ungreased 11x13 inch pan. Bake at 350° about 20 minutes.

CHEWY BARS

Jan Larson

1 pkg. yellow cake mix      2 T. water  
 1/2 c. brown sugar      4 T. flour  
 2 T. margarine or butter      3/4 c. nuts  
 2 T. corn syrup      1/2 c. chocolate chips  
 2 eggs

Blend all ingredients well; spread in prepared 9x13 inch pan. Bake at 350° 25-30 minutes. Use Jiffy cake mix; divide ingredients in half and use 8-inch square pan.

CHINESE CHEWS

Sylvia Paulson

1 c. flour      1 1/2 c. brown sugar with 2 T.  
 1/2 c. butter or margarine      flour stirred in  
 2 T. sugar      2 eggs  
                  1/2 c. each coconut and nuts

Mix flour, butter or margarine and sugar like pie crust and press into tin 9x9 inches. Bake at 325° for 15 minutes, careful not to burn. Mix brown sugar, flour, eggs, coconut and nuts together and pour on baked crust. Bake 30 minutes. Cut into bars when cool. (Butter sides of pan for easy removal).



Margaret Bleken

CHOCO-COCONUT BARS

1 1/2 c. all-purpose flour  
 1/2 c. brown sugar  
 1/2 c. (1 stick) butter or  
 margarine  
 1/4 tsp. salt  
 1 c. semi-sweet chocolate  
 pieces  
 2 eggs

1 c. brown sugar  
 1 tsp. vanilla  
 2 T. flour  
 1/2 tsp. baking powder  
 1/4 tsp. salt  
 1 1/2 c. flaked coconut

Combine first four ingredients; mix until crumbly. Pat evenly into ungreased 13x9x2 inch pan. Bake in 375° oven for 10 minutes. Sprinkle chocolate pieces over hot crust; return to oven for one minute to soften. Remove from oven and spread chocolate evenly. Beat eggs until thick and light colored; beat in sugar and vanilla. Stir in flour mixed with baking powder and salt, then coconut. Spread evenly over chocolate layer. Bake in 375° oven for 14 minutes. Cool and cut into squares. 3 dozen bars.

Sherry Johnson

CHOCOLATE BARS

2 c. flour  
 2 c. sugar  
 1 stick margarine  
 3 1/2 T. cocoa  
 1/2 c. cooking oil  
 1 c. water

2 eggs  
 1 tsp. soda  
 1/2 c. buttermilk  
 1 tsp. vanilla  
 1/2 tsp. salt

Mix flour and sugar in large bowl. Bring to boil the margarine, cocoa, oil, water and pour over flour and sugar. Add eggs, soda, buttermilk, vanilla and salt. Mix together. Pour into greased jelly roll pan. Bake 375° 15-20 minutes.

Frost with 1 stick margarine, 6 tablespoonfuls milk, 3 1/2 tablespoonfuls cocoa which has been boiled together and added to 1 pound powdered sugar. Mix until smooth. Add 1/2 cup chopped nuts and 1 teaspoonful vanilla. Pour on cake while warm.

Trouble is what gives a fellow a chance to discover his strength - or lack of it.

CHOCOLATE CHERRY BARS

Rosalie Tarum

1 pkg. fudge cake mix  
1 can cherry pie filling  
(21 oz.)

1 tsp. almond extract  
2 eggs (beaten)

Combine and stir until well mixed. Pour into greased 18x12 inch jelly roll pan. Bake 20 to 30 minutes at 350°. Cool while preparing frosting.

## FROSTING:

1 c. sugar  
5 T. butter or margarine

1/3 c. milk  
6 oz. pkg. chocolate chips

Combine sugar, butter and milk in saucepan. Boil 1 minute, stirring constantly. Remove from heat and stir in chocolate chips. Stir until smooth; pour over bars.

FRENCH COOKIE BARS

Carol Entner

Cream well:

2 c. brown sugar

1 c. shortening

Add:

1 c. coffee liquid

2 beaten eggs

Add and mix well:

3 c. flour

1 tsp. cinnamon

1 tsp. baking powder

1 tsp. cloves

1/2 tsp. soda

1/4 tsp. salt

Add 1 cup nutmeats. Add 1 cup raisins which have been simmered 5 minutes in hot water and drained well. Mix all together well. Bake in 2 large cake pans at 350° for 20 minutes.

## FROSTING:

Grated rind of 1 lemon

2 T. butter

2 T. lemon juice

Powdered sugar (1/2 pkg. or more)

2 T. cream

GROUND FRUIT BALLS

Clara Bahmiller

1 c. dried apricots

1 1/4 c. dates (chopped or ground)1 c. figs or raisins

1 1/3 c. coconut (flaked is best)

3 T. lemon juice

Grind all fruit together and add lemon juice to make them stick. Roll into ball and then roll in coconut or granulated sugar.

Ann Hardaway

FROSTED COFFEE BARS

1 c. brown sugar  
 1/4 c. shortening  
 1 egg  
 1/2 c. hot, strong coffee  
 1 1/2 c. flour

1/2 tsp. baking powder  
 1/2 tsp. soda  
 1/2 c. walnuts  
 1/2 c. raisins (if dry, pour  
 hot water over raisins for  
 5 minutes, then drain)

FROSTING:

1 1/2 c. sifted powdered sugar  
 3 T. melted margarine

1 1/2 tsp. vanilla  
 Enough hot coffee to make frost-  
 ing spreadable

(2/3 of the amounts in the frosting makes enough to cover  
 these bars).

Gladys Hanson

FRUIT PUNCH BARS

2 eggs  
 1 1/2 c. sugar  
 1 lb. 1 oz. can fruit cocktail  
 (undrained)  
 2 1/4 c. flour

1 1/2 tsp. soda  
 1/2 tsp. salt  
 1 tsp. vanilla  
 1 1/3 c. flaked coconut  
 1/2 c. chopped walnuts

Grease and flour 15x10 inch jelly roll pan. Beat eggs and  
 sugar in large mixing bowl at high speed of mixer until light  
 and fluffy. Add fruit cocktail, flour, soda, salt and vanilla.  
 Beat at medium speed until well blended. Spread in pan and  
 sprinkle with walnuts and coconut. Bake at 350° 20-25 minutes.  
 While hot, drizzle with glaze. Cool and serve.

GLAZE:

3/4 c. sugar  
 1/2 c. margarine  
 1/4 c. evaporated milk

1/2 tsp. vanilla  
 1/2 c. chopped walnuts

Combine all ingredients except nuts in saucepan. Bring to  
 boil; boil 2 minutes, stirring constantly. Remove from heat;  
 stir in walnuts. Cool while bars are baking.

You cannot play with sin and overcome it at the same time.



FUDGE BARS

Rosalie Tarum

1 c. margarine  
2 c. sugar  
1 c. milk  
3 eggs

2 c. flour  
6 T. cocoa  
1 c. nuts  
1 tsp. vanilla

Cream margarine and sugar. Add milk, eggs, flour and cocoa; beat well. Add nuts and vanilla. Spread in an 18x12 inch jelly roll pan. Bake at 350° for 30 minutes. Spread with frosting.

FROSTING:

3 T. cocoa  
4 T. butter  
4 T. milk

6 T. brown sugar  
2 c. powdered sugar  
1 tsp. vanilla

Boil first 4 ingredients for 2 minutes. Add powdered sugar and vanilla. Beat well and spread on bars.

LEMONY GINGERBREAD BARS

Marilyn Thorne

1 pkg. Pillsbury lemon frosting mix  
1 pkg. Pillsbury gingerbread mix

1/2 c. sour cream  
2 eggs

Grease bottom and sides of 13x9 inch baking pan. Measure 1 cup dry frosting mix into large mixing bowl. Add gingerbread mix, sour cream and eggs. Blend at low speed, then beat 2 minutes at medium speed. Spread into prepared pan. Bake at 350° for 25-30 minutes. Cool and frost with remaining frosting mix, 3 to 4 tablespoonfuls lukewarm water, 2 tablespoonfuls soft butter, beaten until smooth.

HONEYMOON BARS

Sharon Lorang

1 c. flour  
2 T. brown sugar  
1/2 c. butter  
2 eggs  
1/2 tsp. baking powder  
1 1/2 tsp. brown sugar

1 tsp. vanilla  
1/4 c. flour  
3/4 c. coconut  
1/2 c. nuts  
3/4 c. chocolate chips

Combine 1 cup flour, 2 tablespoonfuls brown sugar, and 1/2 cup butter. Pat into a 9-inch baking dish. Bake at 350° for 10 minutes. Mix remaining ingredients and spread over first layer. Bake 25 minutes. Double for large cake pan.

Rosalie Tarum

GRAHAM CRACKER BARS

30 whole graham crackers  
2 sticks margarine  
1 c. sugar  
1/2 c. milk

1 well-beaten egg  
1 1/3 c. coconut  
1 c. chopped pecans  
1 c. graham cracker crumbs

Line a 9x13 inch pan with whole graham crackers. Combine margarine, sugar, milk and egg. Cook, stirring constantly, until boiling. Remove from heat. Add coconut, nuts, and graham cracker crumbs. Spread mixture over crackers in pan. Top with another layer of whole graham crackers and frost. Refrigerate overnight.

FROSTING:

1 stick soft margarine  
6 T. light cream  
2 c. powdered sugar

1 tsp. vanilla  
1/4 c. finely chopped pecans

Beat first 4 ingredients until fluffy. Frost top of bars and sprinkle with nuts.

Kristin Walker

LEMON BARSCRUST:

1 c. soft margarine  
Dash salt

1/2 c. powdered sugar  
2 c. flour

Combine all ingredients, mix well, press mixture into a 9x13 inch cake pan. Bake at 350° for 15 minutes.

FILLING:

4 eggs (beaten well)  
2 c. sugar

1/4 c. flour  
6 T. lemon juice

Mix well and pour over slightly cooled crust. Bake at 350° for 25 minutes. Sprinkle with powdered sugar. When cool, cut in bars.

Dorothy Thornby

LEMON BARS

1 c. flour  
1/4 c. powdered sugar  
1 c. sugar  
1/4 tsp. salt

1/2 c. butter or margarine  
2 eggs  
1/2 tsp. baking powder  
2 T. lemon juice

Mix flour with butter and powdered sugar. Press into 8x8 inch pan. Bake 20 minutes at 350°. Mix remaining ingredients. Pour over crust and continue baking 20-25 minutes. Do not over-bake. Sprinkle with powdered sugar, cut and serve.

LEMON BARS

Betty Madison

Cream together:

1/2 c. butter

1/4 c. powdered sugar

Add:

1 c. flour

Pinch salt

Pack in 8x8 inch pan. Bake at 350° 15-20 minutes.

2 eggs (slightly beaten)

2 T. flour

1 c. sugar

2 T. lemon juice

Rind of 1/2 lemon (grated)

Mix above together and pour over hot crust. Bake 350° 20-25 minutes. Sprinkle with powdered sugar while hot.

LEMON SQUARES

Margaret Bleken

3/4 c. sifted flour

1 tsp. grated lemon rind

1/3 c. powdered sugar

2 T. lemon juice

1/3 c. ground almonds

1/2 tsp. baking powder

1/2 c. butter or margarine

1/4 tsp. salt

2 eggs

3/4 c. flaked coconut

1 c. sugar

Blend flour, powdered sugar, almonds, butter. Press on bottom of 8x8x2 inch pan. Bake in 350° oven 20 minutes.

Combine eggs, sugar, lemon rind and juice, baking powder and salt. Beat for 3 minutes or until fluffy. Stir in coconut. Pour over hot crust. Bake 25 minutes or until golden brown. Cool; cut in squares. Double for 9x13 inch pan.

MAGIC COOKIE BARS

Kay Craig

1 1/2 c. Kellogg's cornflake crumbs

1 1/3 c. Borden Eagle Brand sweetened condensed milk

1/2 c. (1 stick) margarine (melted)

3 T. sugar

1 c. semi-sweet chocolate morsels

1 c. coarsely chopped nuts

1 1/3 c. flaked coconut

Measure cornflake crumbs, sugar and margarine in 13x9x2 inch pan. Mix thoroughly. With back of spoon press mixture evenly and firmly in bottom of pan to form crust. Sprinkle chocolate morsels, coconut and then walnuts evenly over crumb crust. Pour sweetened condensed milk evenly over walnuts. Bake at 350° 25 minutes or until lightly browned edges. Cool. Cut into bars. Yield: 54 bars - 2x1 inch.



MELODY BARS

Lorraine Severson

2 eggs  
 1 1/2 c. sugar  
 1 can fruit cocktail (1 lb.  
   can and juice)  
 2 1/4 c. flour

1 1/2 tsp. soda  
 1/2 tsp. salt  
 1 tsp. vanilla  
 1/2 c. nuts  
 1 1/3 c. fine grated coconut

Beat eggs and sugar together. Add fruit cocktail, soda, flour, salt and vanilla. Beat carefully so fruit doesn't break. Spread in cookie sheet (10x15 inch). Sprinkle nuts and coconut on top. Bake 25-30 minutes at 350°. While baking, mix 3/4 cup sugar, 1/2 cup margarine, 1/2 cup evaporated milk. Cook 5 minutes or so (until tan colored) and add 1/2 teaspoonful vanilla. Drizzle on top of bars while warm.

MOUNDS BARS

Lorraine Severson

1/2 c. margarine  
 3 eggs  
 1 c. nuts  
 1 1/4 c. sugar

1 c. flour  
 1 T. cocoa  
 7 oz. flaked coconut  
 1 can Eagle Brand milk

Mix first 6 ingredients. Bake at 350° for about 25 minutes. Mix coconut and milk. Spread over bars. Bake again at 350° for about 15 minutes. Frost with 1 package chocolate chips melted.

YUMMY MOUND BARS

Trudi Schmidt

1/2 c. margarine  
 1 1/4 c. sugar  
 3 heaping T. cocoa  
 1 c. flour  
 3 eggs  
 1 c. chopped nuts

2 c. coconut  
 1 can condensed milk  
 2 squares semi-sweet chocolate  
   (melted)  
 2 T. butter  
 2 c. powdered sugar  
 Milk

Combine margarine, sugar, cocoa, flour, eggs and nuts; put in 10x15 inch pan and bake for 20 minutes at 325°. Mix coconut with condensed milk and pour over hot bars. Bake 15 minutes at 325°.

Combine melted chocolate, butter, powdered sugar and enough milk to spread; put on bars while still hot.

NO BAKE BARS

Rosalie Tarum

1 c. sugar

1 c. peanut butter

1 c. white syrup

6 c. Special K

Mix sugar and syrup; add peanut butter and cereal. Press into 9x13 inch pan.

For frosting - Melt 1 6-ounce package butterscotch chips and 1 6-ounce chocolate chips together. Spread over bars.

CREAMY NUT BARS

Irene Eck

1 c. flour

1/2 c. butter

2 eggs

1 c. brown sugar

2 tsp. baking powder

2 T. flour

1 c. walnuts

1/4 c. coconut

1 tsp. vanilla

Mix 1 cup flour and butter as for pie crust. Pat crumbs in 8x8 inch pan. Bake 10 minutes. Cool. Cover with rest of ingredients. Bake 20 minutes. Cool and frost with thin icing of powdered sugar and cream. Return to oven and bake 10 minutes at 425°, then at 350° for 20 minutes.

OATMEAL CAMELITAS

Rosalie Tarum

1 c. flour

3/4 c. butter (melted)

1 c. quick oats

1 c. (6 oz. pkg.) chocolate chips

3/4 c. packed brown sugar

1/2 c. chopped pecans

1/2 tsp. soda

3/4 c. caramel ice cream topping

1/4 tsp. salt

3 T. flour

Mix together flour, oats, sugar, soda, salt and butter until crumbly. Reserving 1 cup of crumbs, press the remainder in a 9x13 inch pan. Bake at 350° for 10 minutes. Remove from oven and sprinkle with chocolate chips and pecans. Mix together the topping and flour and spread over the chips and nuts. Sprinkle with remaining crumbs. Bake 15 or 20 minutes longer or until golden brown. Chill and cut into bars.

No one ever graduates from Bible Study until he meets its author face to face.

Ardey Geib

ORANGE BARS

Boil until thick:

1/2 lb. dates

1/2 c. sugar

2 T. flour

1 c. water

Mix:

3/4 c. butter

1 c. sugar

1/2 c. nuts

1 3/4 c. flour

1 tsp. vanilla

1/2 tsp. salt

1 tsp. soda in 2 T. hot water

Spread 1/2 dough in 9x13 inch pan. Add 1 pound orange slices sliced on top of date mixture in cake pan. Top with other 1/2 dough. Bake 350° for 30 minutes. Dust with powdered sugar right out of oven.

Rosalie Tarum

PEANUT BUTTER BARS

1 c. shortening

1 c. brown sugar

3 T. peanut butter

2 c. flour

1 tsp. soda

1/2 tsp. salt

1 c. oatmeal

Mix together and press in 9x13 inch pan. Bake 15-20 minutes at 350°. Cool.

ICING:

1/4 c. butter

1/4 c. water

1 c. sugar

2 T. cocoa

Boil for 1 minute and pour over cooled bars.

Anna Lou Meland

SALTED PEANUT CHEWS

BASE:

1 pkg. Pillsbury plus yellow cake

1/3 c. margarine (softened)

1 egg

3 c. miniature marshmallows

TOPPING:

2/3 c. corn syrup

1/4 c. margarine

2 tsp. vanilla

12 oz. pkg. peanut butter chips

2 c. crisp rice cereal

2 c. salted peanuts

Continued Next Page.



# SALTED PEANUT CHEWS (Continued).

Heat oven to 350°. In large bowl combine all base ingredients except marshmallows at low speed until crumbly. Press in bottom of ungreased 13x9 inch pan. Bake for 12-18 minutes or until light golden brown. Remove from oven and immediately sprinkle with marshmallows. Return to oven 1 or 2 minutes or until marshmallows begin to puff. Cool while preparing topping.

In large saucepan heat corn syrup, margarine, vanilla and chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows; spread to cover. Chill; cut into bars. Store covered. 36 bars.

## SALTED PEANUT CHEWS

Rosalie Tarum

### CRUST:

1 1/2 c. flour	1/2 c. margarine <u>or</u> butter
2/3 c. packed brown sugar	(softened)
1/2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	2 egg yolks
1/4 tsp. soda	3 c. miniature marshmallows

### TOPPING:

2/3 c. corn syrup	12 oz. pkg. peanut butter chips
1/4 c. margarine <u>or</u> butter	2 c. crisp rice cereal
2 tsp. vanilla	2 c. cocktail peanuts

In large bowl combine all crust ingredients except marshmallows, until crumbly. Press in bottom of ungreased 9x13 inch pan. Bake at 350° for 12 to 15 minutes or until light golden brown. Immediately sprinkle with marshmallows. Return to oven for 1 to 2 minutes until marshmallows just begin to puff. Cool while preparing topping.

In saucepan heat syrup, margarine, vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill. Cut into bars.

Marge Nerison

SALTED PEANUT CHEWS

## CRUST:

1 1/2 c. flour  
 2/3 c. firmly packed brown  
     sugar  
 1/2 tsp. baking powder  
 1/2 tsp. salt  
 1/4 tsp. soda

1/2 c. margarine (softened)  
 2 egg yolks  
 1 tsp. vanilla  
 3 c. miniature marshmallows

## TOPPING:

2/3 c. corn syrup  
 1/4 c. margarine  
 2 tsp. vanilla

12 oz. pkg. peanut butter chips  
     (2 c.)  
 2 c. crisp rice cereal  
 2 c. salted peanuts

Heat oven to 350°. Lightly spoon flour into measuring cup; level off. In large bowl combine all crust ingredients except marshmallows until crumb mixture forms. Press in bottom of ungreased 13x9 inch pan. Bake at 350° for 12 to 15 minutes or until light golden brown. Immediately sprinkle with marshmallows. Return to oven for 1 to 2 minutes or until marshmallows just begin to puff. Cool while preparing topping.

In large saucepan heat corn syrup, margarine, vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill; cut into bars.

QUICK BARS

Olga Koen

1 c. sugar  
 3 eggs (well beaten)  
 1 tsp. baking powder

1/8 tsp. salt  
 1 c. flour  
 1 lb. mixed candied fruit

Mix well; bake in a greased and floured 10x15 inch pan at 335° for 30 minutes. Cut in bars. Sprinkle with powdered sugar. (May be frosted if desired).

Praise is the mode of love which always has some element of joy in it.

FROSTED PINEAPPLE SQUARES

Janet Nelson

1/2 c. sugar  
 3 T. cornstarch  
 1/4 tsp. salt  
 1 egg yolk (lightly beaten)  
 2 (15 oz.) cans pineapple  
   chunks or crushed  
   (undrained)  
 2/3 c. milk (scalded)

1 tsp. sugar  
 1 pkg. active dry yeast  
 1/4 c. very warm water  
 4 egg yolks (lightly beaten)  
 4 c. sifted flour  
 1 c. margarine

Mix 1/2 cup sugar, cornstarch, and salt together in saucepan. Stir in egg yolk and pineapple; cook over low heat, stirring constantly until thick and smooth; cool to lukewarm.

Dissolve yeast in warm water and 1 teaspoonful sugar; add to scalded milk cooled to lukewarm. Stir in beaten egg yolks. Measure flour in large bowl and cut in margarine with pastry blender. Stir in yeast and milk mixture and blend. Divide in half; roll each half out on lightly floured board until large enough to fit into jelly roll pan and overlap edges. (Use about 16x10 inch pan). Spread with pineapple filling; cover with remaining half of dough. Seal edges. Snip surface of dough to let steam escape. Cover; let rise in warm place until doubled, about 1 hour. Bake in 375° oven 35-40 minutes. Frost with powdered sugar icing and serve warm.

PUMPKIN PIE SQUARES

Sherry Johnson

1 c. flour  
 1/2 c. oatmeal  
 1/2 c. brown sugar  
 1/2 c. margarine  
 2 c. pumpkin  
 1 (13 oz.) can evaporated milk  
 2 eggs (beaten)  
 3/4 c. white sugar

1/2 tsp. salt  
 1 tsp. cinnamon  
 1/2 tsp. ginger  
 1/2 tsp. cloves  
 1/2 c. chopped nuts  
 1/2 c. brown sugar  
 2 T. margarine

Mix flour, oatmeal, brown sugar and margarine; press into 9x13 inch pan. Bake 350° 20 minutes or light brown. Mix pumpkin, evaporated milk, eggs, sugar, salt, cinnamon, ginger and cloves. Beat well and pour into hot crust. Bake 30 minutes or until slightly firm. Mix nuts, brown sugar, cinnamon and ginger and cloves; sprinkle on custard and bake 15 minutes more. Cool and cut into squares and top with whipped cream.



RAISIN BARS

Borghild Thorpe

1 c. seedless raisins  
 1 c. water  
 1/2 c. shortening or salad  
 oil  
 1 c. sugar  
 1 egg 1 3/4 c. flour (sifted)

1/4 tsp. salt  
 1 tsp. each soda, cinnamon, nutmeg  
 and allspice  
 1/2 tsp. cloves  
 1/2 c. nuts

Cream shortening, sugar and egg. Add raisins (which have been cooked until soft in the 1 cup water) and dry ingredients. Add nuts. Bake in 13x9x2 inch pan 20 minutes at 375°.

SOUR CREAM RAISIN BARS

Barb Espeland

2 c. raisins  
 1 1/2 c. water  
 1 c. brown sugar  
 1 c. butter or margarine  
 1 3/4 c. quick oatmeal  
 1 tsp. baking soda

1 3/4 c. flour  
 3 egg yolks  
 1 1/2 c. sour cream  
 1 c. sugar  
 2 1/2 T. cornstarch  
 1 tsp. vanilla

Cook raisins and water together 10 minutes; cool and drain. (Set aside). Cream brown sugar and butter or margarine; add flour, oatmeal, baking soda. Mix well and press one-half mixture into a 9x13 inch pan. Bake 7 minutes at 350°.

Cook together egg yolks, sour cream, sugar and cornstarch, stirring constantly, until mixture thickens. Add cooked raisins and vanilla. Pour over baked crust and top with remaining crust mixture. Bake at 350° for 30 minutes. When cool, cut into small bars. (These keep very well and may be frozen also).

ROCKY ROAD SQUARES

Sherry Johnson

1 (12 oz.) pkg. chocolate  
 semi-sweet chips (not  
 imitation)  
 1 can Eagle Brand sweetened  
 condensed milk

2 T. margarine  
 2 c. dry roasted peanuts  
 1 (10 1/2 oz.) pkg. miniature  
 marshmallows

Melt chips with milk and margarine. Remove from heat. Add nuts and marshmallows. Spread in wax paper-lined pan 9x13 inch. Chill.

REFRIGERATOR BUSTER BAR

Rosalie Tarum

## SAUCE:

2 c. powdered sugar  
 1 1/2 c. evaporated milk  
 2/3 c. chocolate chips

1/2 c. butter  
 1 tsp. vanilla

## CRUST:

1 lb. Oreos  
 1/2 c. butter (melted)

1/2 gallon ice cream  
 1 1/2 c. blanched salted peanuts

Mix sauce ingredients in saucepan; boil 8 minutes, stirring constantly. Cool 1 hour. Crush Oreos and add butter. Spread into 10x15 inch pan. Cut ice cream into 1/2-inch slices and arrange over crust. Pour sauce over ice cream. Sprinkle with peanuts. Freeze.

SCOTTIES NANAINIO BARS

Clara Bahmiller

1/2 c. butter or Nucoa  
 1/4 c. sugar  
 5 T. cocoa

1 tsp. vanilla  
 1 egg

Put over hot water until mixture resembles custard.

## Add:

2 c. graham cracker crumbs  
 1 c. coconut

1/2 c. chopped nuts

Blend with first mixture and pack into 9-inch square pan. Spread with icing:

1/2 c. butter or Nucoa  
 3 T. milk

2 T. vanilla pudding powder  
 2 c. powdered sugar (sifted)

Icing - Cream butter or Nucoa; mix milk with pudding powder and stir into butter. Blend in powdered sugar until smooth and creamy. Spread over chocolate base. Let stand 15 minutes.

Melt 4 squares chocolate with 1 tablespoonful butter and spread over all. Cut into squares.

SPECIAL K BARS

Dave Viste

1/2 c. white sugar  
 3/4 c. white syrup  
 3/4 c. peanut butter

5 c. Special K cereal  
 1 c. chocolate chips  
 1 c. butterscotch chips

Heat sugar and syrup to melt sugar. Add peanut butter and cereal. Pat into greased 9x13 inch pan and frost with chocolate chips and butterscotch chips (melted).

ALMOND ORANGE COOKIES

Sift together:

2 c. flour

1 tsp. baking powder

Add:

2 c. oatmeal

Cream together:

1 c. lard or margarine

1 c. sugar

1 tsp. salt

1 c. coconut

1 c. brown sugar

Stir in 2 teaspoonfuls orange rind, 2 eggs (well beaten),  
 1/2 teaspoonful almond flavoring and 1/2 teaspoonful vanilla.  
 Add dry ingredients to cream mixture. Form into small balls.  
 Flatten with bottom of glass dipped in sugar. Bake 350° for 10  
 to 12 minutes. Makes 4-5 dozen.

Sharon Kunka

BOILED COOKIES

1 1/2 c. sugar

1/2 c. dry milk

3 T. cocoa

1/2 c. milk

3 c. quick oats

1/2 c. peanut butter

1 tsp. vanilla

1/2 - 1 c. nuts (I sometimes  
use salted peanuts)

1/2 c. margarine

Put sugar, cocoa, milk and margarine into saucepan. Bring  
 to boil. Cook for 1 minute, stirring frequently. Remove from  
 heat; add oats, peanut butter, vanilla and nuts. Stir well;  
 cool for a few minutes and drop by spoonfuls onto wax paper.  
 Will harden as it cools.

Stacey Zins

BROWN COOKIES

1/2 c. shortening

1 c. sugar

1 egg

1 c. molasses

1 c. sour cream

4 c. flour

2 tsp. soda

1 tsp. ginger

1 tsp. cinnamon

1 tsp. salt

Cream shortening and sugar. Add egg and molasses. Add sour  
 cream and dry ingredients alternately. Refrigerate. Roll out  
 dough - thin for crisp cookie - thick for a softer cookie.  
 Sprinkle with sugar and score with fork. Bake at 350° for 10  
 minutes or so.

This recipe was put out by the Ladies Aid Society of the  
 Congregational Church in Baraboo, Wisconsin in 1903.



BUTTER PECAN TURTLE COOKIES

Borgy Thorp

## CRUST:

2 c. flour  
1 c. firmly packed brown sugar

1/2 c. butter

## CARAMEL LAYER:

2/3 c. butter  
1/2 c. firmly packed brown sugar

1 c. whole pecan halves  
1 c. milk chocolate chips

Preheat oven 350°. In 3-quart bowl combine crust ingredients. Mix at medium speed, scraping sides of bowl often, 2-3 minutes or until well mixed and particles are fine. Pat firmly into ungreased 13x9x2 inch pan. Sprinkle pecans evenly over unbaked crust.

Prepare caramel layer. Pour evenly over pecans and crust. Bake near center of 350° oven for 18-22 minutes or until entire caramel layer is bubbly and crust is light golden brown. Remove from oven. Immediately sprinkle with chips. Allow chips to melt slightly (2-3 minutes). Slightly swirl chips as they melt; leave some whole for a marbled effect. Cool completely; cut into 3-4 dozen bars.

Caramel layer - In heavy 1-quart saucepan combine brown sugar and butter. Cook over medium heat, stirring constantly, until entire surface of mixture begins to boil. Boil 1/2 to 1 minute, stirring constantly.

CARAMEL CRISPIES (no bake cookies)

Carol Entner

1 (36 oz.) pkg. caramels  
1 c. cornflakes  
1 c. Rice Krispies

1 c. coconut  
1 c. chopped walnuts  
3 T. cream

Put caramels and cream in double boiler over hot water. Stir until caramels melt. Toss cereals together, then mix in caramels. Drop by teaspoonfuls onto wax paper. Do not refrigerate.

Liberty is the privilege of being free from the things you don't like, in order to be a slave of things you do like.

CATHEDRAL COOKIES OR NO BAKE CHAPEL WINDOWS

Rosalie Tarum

12 oz. pkg. chocolate chips      4 T. butter  
Melt above in double boiler.

Add:

2 beaten eggs

2 c. powdered sugar

1 c. chopped nuts

1 1/2 pkg. miniature colored  
marshmallows (10 1/2 oz.  
size)

Mix well. Make 4 rolls. Roll in coconut or nutmeats. Wrap  
in foil. Refrigerate and slice as needed.

CHEESECAKE COOKIES

Frieda Feldman

15 oz. box oatmeal raisin  
cookie mix

1 T. water

2 (3 oz.) pkg. cream cheese  
(softened)

1/4 c. sugar

1 egg

2 T. milk

1 T. lemon juice

1/2 tsp. vanilla extract

Combine cookie mix and water and pat all but 1 cupful into  
lightly greased 9-inch pan. Bake 5 minutes at 350°. Combine re-  
maining ingredients and top the mixture in the pan. Press remain-  
ing cookie mixture on top of this and bake for 25 minutes. Cut  
into bars.

CHRISTMAS WREATH COOKIES

Jan Larson

33 large marshmallows

1/2 c. butter or margarine

Melt above in double boiler. Add green food coloring and mix  
together. Add 1/2 teaspoonful vanilla and 3 1/2 cups cornflakes.  
Stir, being careful not to break flakes. Put heaping teaspoonfuls  
on ungreased cookie sheet. Dip fingers in cold water and in center  
of dough to form a wreath. Decorate with red cinnamon candies.

CRY BABIES

Eileen Kelsh

1 c. sugar

1 c. shortening

1 c. molasses (dark)

1 c. raisins - nuts

2 eggs

2 tsp. each cinnamon and ginger

1 tsp. salt

2 tsp. soda (dissolved in 1 c.  
hot coffee)

5 c. flour

Drop by teaspoonfuls on cookie sheet and bake. Real good  
and makes a lot.

COWBOY COOKIES

Marion Tuskind

2 c. sifted flour  
 1 tsp. soda  
 1/2 tsp. baking powder  
 1 c. shortening  
 1 c. white sugar

1 c. brown sugar  
 2 eggs  
 2 c. rolled oats  
 1 tsp. vanilla  
 1/2 tsp. salt  
 1 pkg. semi-sweet chocolate chips

Sift together and set aside flour, soda, salt and baking powder. Blend together shortening and sugars. Add eggs and beat until light and fluffy. Add flour mixture; mix well. Add oatmeal, vanilla and chocolate chips. Bake 350° 15 minutes.

DATE ROLL COOKIES

Marion Tuskind

2 c. brown sugar  
 2/3 c. shortening  
 2 eggs (beaten)  
 1 tsp. sweet cream

1 tsp. soda  
 1/2 tsp. cream of tartar  
 3 1/2 c. flour  
 1 tsp. vanilla

Combine and roll out in sheet. Spread with following filling.

FILLING:

1 c. chopped dates  
 1/2 c. chopped nuts

1/2 c. sugar  
 1/2 c. water

Combine and cook until thick. Allow to cool by spreading on dough. Roll up like a jelly roll and let stand overnight in refrigerator. Slice and bake in a moderate oven.

BROWN SUGAR CHRISTMAS COOKIES

Eileen Kelsh

1 1/2 c. brown sugar  
 1 c. margarine  
 3 eggs  
 2 1/2 c. flour

1 tsp. soda  
 1 tsp. cinnamon  
 1/2 tsp. allspice  
 1 c. dates and nuts

Mix nuts and dates with a little flour and mix other ingredients. Drop by teaspoonfuls on pan and bake.

Mistakes are lessons of wisdom.



BASIC CHOCOLATE COOKIE MIX

Jan Larson

4 c. flour	2 tsp. baking powder
4 c. sugar	1 tsp. salt
1 1/3 c. cocoa	1 1/2 c. butter <u>or</u> margarine

Thoroughly combine flour, sugar, cocoa, baking powder and salt in large bowl (electric mixer may be used for mixing on low speed). Add butter or margarine. Cut in with pastry blender or hands until mixture resembles coarse corn meal. Use to make the following chocolate nut drop cookies and brownies. Store remaining mix in airtight container in refrigerator. Makes about 12 cups mix.

CHOCOLATE NUT DROP COOKIES:

1 egg	1/2 c. chopped nuts, candied
1 T. oil	maraschino cherries <u>or</u>
1 tsp. vanilla	walnut halves
2 c. chocolate cookie mix	

Combine egg, oil and vanilla in bowl; beat until well blended. Add cookie mix and chopped nuts; blend well. Drop by teaspoonfuls onto lightly greased cookie sheets. Top with maraschino cherries or walnut half. Bake at 350° 8-10 minutes or until set. About 2 dozen cookies.

VARIATION: Peanut butter chip cookies - Follow recipe, omit nuts, stir in 1 cup peanut butter chips, bake as above.

BROWNIES:

2 eggs	3 c. chocolate cookie mix
1 tsp. vanilla	1/2 c. chopped nuts

Slightly beat eggs and vanilla in bowl; add cookie mix and chopped nuts. Stir until ingredients are well blended. Spoon into greased 8-inch square pan. Bake at 350° 25-30 minutes or until brownie begins to pull away from side of pan; don't overbake.

DOUBLE DECKER BROWNIES:

Follow the above recipe omitting nuts; bake minimum amount of time. Remove from oven; evenly sprinkle 1 cup miniature marshmallows onto brownies. Return to oven; bake remaining 5 minutes. Melt 1 cup peanut butter chips with 1 tablespoonful shortening in top of double boiler. Add 1 1/2 cups crisp rice cereal; spread over top of marshmallows. Cool. Cut into bars.

FROZEN OR ICEBOX COOKIES

Eileen Kelsh

1 c. brown sugar	3 well-beaten eggs
1 c. white sugar	1 tsp. vanilla
1 1/2 c. shortening	Nuts
Slight 1 tsp. soda	5 c. flour

Mix well with hands. Mold into small loaves. Put in refrigerator overnight. Next morning slice thin and bake.

GINGER CREAMS

Anna Lou Meland

1/2 c. soft shortening	4 c. flour
1 c. sugar	1 tsp. soda
2 eggs	1 tsp. salt
1 c. molasses	1 tsp. ginger
1 tsp. cinnamon	1 tsp. nutmeg
1 tsp. cloves	

Mix thoroughly shortening, sugar, eggs and molasses. Stir in 1 cup water. Add remaining ingredients. Chill dough. Drop by rounded teaspoonfuls 2 inches apart on lightly greased cookie sheet. Bake 400° 10 minutes. While still warm, frost with lemon or vanilla icing. 4-6 dozen cookies.

MRYTS GINGER COOKIES

Audrey Johnson

1 c. sugar	2 c. sifted flour
3/4 c. shortening	1 tsp. ginger
Pinch salt	1/2 tsp. cinnamon
1 egg	1 1/2 tsp. soda
2 T. molasses	

Cream sugar, shortening, salt and add egg; add spices and flour. Roll in balls and dip in sugar. Bake at 375° for 7 to 10 minutes. A nice crinkly gingersnap-type cookie, very mild molasses taste. Children really like these. Husbands too.

HAYSTACKS (no bake cookies)

Carol Entner

1 pkg. chocolate chips

Melt over hot water in double boiler. Add 1/2 cup coconut and 3/4 cup cornflakes. Mix together and drop onto greased cookie sheet or wax paper. Do not refrigerate.

GOLDEN SUGAR COOKIES

Marlene Mills

1 c. butter <u>or</u> 1/2 c. butter	3 egg yolks (beaten)
<u>and</u> 1/2 c. margarine	2 1/2 c. flour
2 c. sugar	1 tsp. baking soda
1/2 tsp. vanilla	1 tsp. cream of tartar
1/2 tsp. lemon extract	1/4 tsp. salt

Cream shortening and sugar. Add vanilla and lemon extract. Blend in well the 3 beaten egg yolks. Sift together the dry ingredients and add to the creamed mixture. Form in balls and roll in sugar. Bake 10-12 minutes at 350°.

HONEY BALLS

Joelene Goodover

1/2 c. peanut butter	1 tsp. vanilla
1/2 c. honey	1/4 c. wheat germ
1 c. dry milk	

Mix the peanut butter and honey; add dry milk and mix well. Add vanilla and wheat germ and roll into logs. Refrigerate, then slice. Nutritional snack!

CHRISTMAS MINT COOKIES

Kay Huotte

3 c. flour	1/2 c. brown sugar
1 tsp. soda	2 eggs
1/2 tsp. salt	2 T. water
1 c. butter	1 tsp. vanilla
1 c. white sugar	

Mix dough and chill. Wrap dough around a chocolate mint and top with a walnut. Bake at 375° for 10 to 12 minutes. (One-half of an Andes mint works fine).

NO BAKE COOKIES

Rosalie Tarum

2 c. sugar	1/2 c. shortening (part butter)
1/2 c. milk	1/2 tsp. salt
3 T. cocoa	

Boil above at medium heat for 1 minute. Remove from heat and add:

2 3/4 c. oatmeal	1 tsp. vanilla
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1/2 c. peanut butter

Spread in 9x9 inch buttered pan.



FROSTED MOLASSES COOKIES

Thelma Christensen

1 c. sugar	1/2 tsp. cloves
3/4 c. shortening <u>or</u> margarine	1/2 tsp. nutmeg
1 egg	1 tsp. cinnamon
4 T. strong molasses	1 tsp. ginger
2 1/2 c. flour	1 1/2 tsp. soda
Salt	

Cream first four ingredients well, then mix the dry ingredients. Bake at 350° and frost while warm with a powdered sugar frosting.

MOLASSES CRISPIES

Betty Madison

2 c. flour	3/4 c. shortening
2 tsp. baking soda	1 c. sugar
1/4 tsp. salt	1 egg
1 tsp. cinnamon	1/4 c. molasses
1/2 tsp. cloves	1 c. chocolate chips
3/4 tsp. ginger	

Sift dry ingredients together. Cream shortening with next 3 ingredients until fluffy. Blend flour mixture in. Stir in chocolate chips. Refrigerate until dough is easy to handle to roll into balls. Bake on greased cookie sheet 10 minutes. Sprinkle with sugar while warm.

MARSHMALLOW COOKIES

Sherry Johnson

1/2 c. shortening	1/2 tsp. soda
1 c. sugar	1/2 tsp. salt
1 egg	1/2 c. milk
1/2 c. cocoa	1/2 c. nuts (optional)
1 3/4 c. flour	1 tsp. vanilla

Cream shortening and sugar. Add egg. Sift together cocoa, flour, soda and salt. Add alternately with milk. Add nuts and vanilla. Drop by spoon on cookie sheet. Bake 8 minutes at 350°. Add 1/2 large marshmallow to top of each cookie and return to oven and cook 2 minutes more. When cool, frost with 2 cups powdered sugar, 3 tablespoonfuls melted margarine, 1/2 teaspoonful vanilla, 5 tablespoonfuls cocoa and 4 tablespoonfuls milk. Frost over the marshmallow.

Edna McKinley

FILLED OATMEAL COOKIES

1/2 c. shortening  
 1/2 c. butter or margarine  
 1 1/2 c. brown sugar  
 2 eggs  
 1 tsp. vanilla  
 2 c. flour

1 tsp. baking powder  
 1 tsp. salt  
 1/2 tsp. soda  
 2 1/2 c. quick-rolled oats  
 Date filling

Cream together shortening, butter and sugar until fluffy. Add eggs and vanilla and beat well. Sift together flour, baking powder, salt and soda; add to creamed mixture and beat well. Stir in oats. Chill at least 1 hour. On well-floured surface, roll half the dough a little less than 1/4-inch thick. Cut with a round cookie cutter. Place one round on cookie sheet, place 1 tablespoonful filling on round, top with another round. Seal edges; sprinkle tops with sugar. Bake 12 minutes at 350°. Remove from baking sheet immediately.

DATE FILLING:

Combine:

1 lb. chopped dates  
 1/2 c. sugar

1/2 c. water

Combine in saucepan. Bring to a boil; cook about 5 minutes, stirring constantly. Add 2 tablespoonfuls lemon juice. Cool.

Wenonah Peterson

MERRIMAN'S OATMEAL COOKIES

1 c. white sugar  
 1 c. brown sugar  
 1 c. shortening  
 2 eggs  
 1 tsp. soda

1/2 tsp. salt  
 2 c. flour  
 2 c. oatmeal  
 1 tsp. vanilla  
 3/4 c. coconut

Cream sugar and shortening; add eggs, then dry ingredients; add oatmeal, vanilla, coconut. Roll in a ball; dunk in sugar, flatten a little with a fork. Bake in 375° oven 12 minutes. Chopped almonds instead of coconut good also.

The future that we study and plan for begins today.

MONSTER COOKIES

Sarah Eidsvig

12 eggs (beaten)  
 2 lb. brown sugar  
 4 c. white sugar  
 1 T. vanilla  
 1 T. syrup  
 8 tsp. soda

1 lb. butter  
 1 lb. chocolate chips  
 3 lb. peanut butter  
 1 lb. M & M candies  
 18 c. oatmeal

Mix all ingredients together in very large container. Use ice cream scoop to put dough on cookie sheet. Bake 350° for 12-15 minutes.

OATMEAL COOKIES

Thelma Christensen

1 c. margarine  
 1 c. sugar  
 2 c. raw quick oatmeal  
 2 c. flour  
 2 tsp. baking powder  
 1 egg

3 T. cream or evaporated milk  
 2 tsp. vanilla  
 Pinch salt  
 3/4 c. walnuts (pecans or  
 peanuts may be used)

Cream margarine and sugar well. Add egg and mix. Add vanilla, then dry ingredients. Drop by teaspoonfuls onto cookie sheet and bake at 350° about 10-12 minutes.

OATMEAL COOKIES

Carol Entner

1 c. Crisco  
 1 1/2 c. sugar (half brown  
 sugar)  
 2 c. oatmeal  
 2 c. flour  
 2 eggs (beaten)  
 4 T. sour milk

1 tsp. soda  
 1 tsp. cinnamon  
 1/2 tsp. cloves  
 1/4 tsp. nutmeg  
 Salt  
 1 c. raisins, nuts

Put raisins in pan; cover with water. Bring to a boil. Reduce heat and simmer 5 minutes. Drain well. Put aside. Cream Crisco and sugar. Add beaten eggs. Add milk and mix well. Mix in spices. Add flour and oatmeal. Mix together well. Add raisins and chopped nuts. Bake on greased cookie sheet at 350° 12-14 minutes.

The children gather wood, the fathers kindle the fire and the women knead the dough.



Audrey Johnson

FAVORITE OATMEAL COOKIES

1 c. white sugar  
 1 c. brown sugar  
 1 c. shortening  
 2 eggs (well beaten)  
 1 c. crushed cornflakes  
 1 c. quick-cooking oatmeal

1 c. salted peanuts  
 1 tsp. baking powder  
 1 tsp. soda  
 2 c. sifted flour  
 1 tsp. vanilla

Cream together sugars and shortening; add eggs. Add cornflakes, oatmeal, peanuts. Sift together baking powder, soda and flour. Mix with rest of ingredients; add vanilla and mix well. Drop by teaspoonfuls and bake at 375° for 7 to 10 minutes. Kids love these cookies.

Millie Vasichuk

ORANGE COOKIES (unbaked)

1 lb. vanilla wafers  
 (crushed)  
 1 lb. powdered sugar

1 (6 oz.) can frozen orange  
 juice  
 1 c. soft margarine  
 Coconut

Mix and roll into balls; roll in coconut. Refrigerate overnight. (To color coconut put in jar and add drops of color plus a little milk or water and shake).

Ann Hardaway

CRISP PASTEL COOKIES

3/4 c. shortening (part soft  
 butter if you wish)  
 1/2 c. sugar  
 1 pkg. (3 oz.) fruit flavored  
 gelatin  
 2 eggs

1 tsp. vanilla  
 2 1/2 c. flour  
 1 tsp. baking powder  
 1 tsp. salt

Heat oven to 400°. Mix thoroughly shortening, sugar, gelatin, eggs and vanilla. Blend in dry ingredients. Roll dough into 3/4-inch balls. Place 3 inches apart on ungreased baking sheet. Flatten each with bottom of glass dipped in sugar. Bake 6 to 8 minutes. Makes about 4 dozen. (Do not overbake).

A good place to find a helping hand is at the end of your arm.

PEANUT BLOSSOMS

Kelly Severson

1 3/4 c. presifted flour  
 1 tsp. baking soda  
 1/2 tsp. salt  
 1/2 c. shortening  
 1/2 c. peanut butter  
 1 c. granulated sugar

1/2 c. firmly packed brown sugar  
 1 egg  
 2 T. milk  
 1 tsp. vanilla  
 Chocolate kisses

Preheat oven to 375°. Grease baking sheets. Onto piece of waxed paper, sift flour, baking soda and salt. In mixing bowl cream shortening, peanut butter, 1/2 cup of the granulated sugar and the brown sugar until light and fluffy. Stir in egg, milk and vanilla and beat until blended. Stir in flour mixture and mix well. Shape into 1 1/2 inch balls and roll in remaining granulated sugar. Place about 2 inches apart on prepared baking sheets. Bake in preheated oven 8 minutes. Top each cookie with a chocolate kiss and bake 2 minutes longer.

PEANUT BUTTER COOKIES (no bake)

Carol Entner

2 pkg. butterscotch chips      1 c. crunchy peanut butter

Melt in double boiler over hot water. Add 4 cups corn-flakes into large bowl. Pour melted mixture over. Mix. Drop by teaspoonfuls onto greased cookie sheet. Do not refrigerate.

PEANUT CRUNCH

Florence Linden

1 1/2 lb. almond bark  
 1/4 c. peanut butter

3 c. Rice Krispies  
 1 lb. Spanish peanuts

Melt bark according to directions on package. Add peanut butter. Stir in peanuts and Rice Krispies. Drop from spoon on buttered wax paper and cool.

SALTED PEANUT COOKIES

Genevieve Tanberg

1 c. brown sugar  
 1 c. white sugar  
 1 c. shortening  
 2 eggs  
 1 1/2 c. flour

3 c. oatmeal  
 1 tsp. soda  
 1 tsp. baking powder  
 1 1/2 c. salted peanuts

Cream together brown sugar, white sugar and shortening; add eggs. Add flour, oatmeal, soda, baking powder and peanuts. Bake at 350°.

Genevieve Tanberg

SALTED PEANUT COOKIES

1 c. brown sugar  
1 c. white sugar  
1 c. shortening  
2 eggs  
1 1/2 c. flour

3 c. oatmeal  
1 tsp. soda  
1 tsp. baking powder  
1 1/2 c. salted peanuts

Cream sugars, shortening; add the eggs. Add dry ingredients (peanuts last). Bake about 11 minutes at 350°.

Emma Grina

PINEAPPLE SQUARES

1/2 c. butter  
1/2 c. sugar  
2 c. flour

2 egg yolks  
1 tsp. vanilla

Mix together, then press into 9x13 inch pan. Sprinkle lemon juice over top.

TOPPING:

2 egg whites  
1 c. sugar

1 c. coconut  
1 c. well-drained pineapple

Beat egg whites until light; add sugar and continue beating until stiff. Fold in coconut and pineapple; spread over top. Bake 30 minutes at 350° until brown; cut in squares.

RAISIN OATMEAL COOKIES (3 dozen)

Margareth Gullings

2/3 c. margarine (softened)  
1/2 c. packed brown sugar  
6 T. sugar  
2 eggs  
1 tsp. vanilla

1 1/2 c. oatmeal  
1 c. flour  
3/4 tsp. baking soda  
1/2 tsp. salt  
1 c. raisins

Combine sugar and margarine. Beat with electric mixer 2 minutes. Add eggs; blend well. Combine flour, baking soda, salt and oatmeal. Add to sugar, margarine and egg mixture. Add vanilla and blend all well. Stir in raisins. Drop by teaspoonfuls on greased cookie sheet 2 inches apart. Bake at 350° for 10 to 12 minutes. Other ingredients such as nuts, coconut or grated carrots may be added if desired.

Hint - Hands stained from gardening, add teaspoonful of sugar to soapy lather you wash them in.



SOFT RAISIN COOKIES

Volga Garberg

2 c. raisins	1 tsp. soda
1 c. shortening	1 tsp. salt
2 c. sugar	1 tsp. cinnamon
3 eggs	1/4 tsp. nutmeg
1 tsp. vanilla	1/4 tsp. allspice
4 c. flour	1 c. nuts
1 tsp. baking powder	1/2 c. coconut

Boil 1 cup water with raisins. Boil 5 minutes, then cool. Cream shortening, sugar and eggs. Add vanilla and raisins. Add flour, baking powder, soda in a tablespoonful of hot water, salt, cinnamon, nutmeg, allspice, nuts and coconut. Bake at 375° for 12-15 minutes. Keep very well.

GRANDMOTHER'S SUGAR COOKIES

Edna Lilley

1 1/2 c. sugar	1/2 tsp. soda in milk
1 c. butter <u>or</u> oleo	3 c. flour
2 eggs (beaten)	
3/4 c. thick sour milk (can substitute: 1 c. milk <u>with</u> 1 tsp. vinegar and let set few minutes)	

Mix sugar and butter well. Stir in eggs. Add milk and flour alternately. Drop spoonfuls on greased cookie sheet. Makes 5 to 7 dozen cookies.

SUGGESTIVE VARIETIES: Coconut with almond extract, raisins with rum extract, dates with almond extract, chocolate (Quik) with cherry extract.

SOUR CREAM COOKIES

Eileen Kelsh

2 c. sugar	1/2 tsp. salt
2 <u>or</u> 3 eggs	1 tsp. baking powder (mixed with flour enough to roll)
1 c. melted shortening	
1 c. sour cream <u>with</u> 1 tsp. soda	

FILLING:

Dates and raisins (ground)

Add 1 tablespoonful flour, 3/4 cup sugar and 1 cup boiling water. Cook and add nuts.

Goodie Norby

EASY SUGAR COOKIES

1 c. powdered sugar  
 1 c. granulated sugar  
 1 c. margarine  
 1 c. cooking oil  
 2 eggs

2 tsp. vanilla  
 4 c. flour  
 1 tsp. cream of tartar  
 1 tsp. soda  
 1 tsp. salt

Cream margarine, oil and sugars. Add eggs and vanilla. Add sifted dry ingredients and mix well. Refrigerate for several hours. Make into balls and place on ungreased cookie sheet. Press down with buttered glass dipped in sugar between each cookie. Bake about 8 minutes in 350°. This dough stores well for several days in the refrigerator, so you can cook what you need, thus having fresh cookies each day. Makes 11 dozen and makes a good Christmas cookie colored or decorated.

Marlene Mills

"SURE GOOD" COOKIES

1 c. shortening  
 1 c. white sugar  
 1 c. brown sugar  
 2 eggs  
 1 tsp. salt  
 1 tsp. vanilla

2 c. flour  
 1 c. coconut  
 1 tsp. soda  
 1 tsp. baking powder  
 1 c. oatmeal  
 1 c. Rice Krispies

Cream shortening and sugar. Add eggs and vanilla. Sift flour, salt, soda and baking powder and blend into creamed shortening mixture. Add oatmeal, coconut and Rice Krispies. Drop by teaspoonfuls. Bake 10-12 minutes at 350°.

Sherry Johnson

TURTLE COOKIES

1 c. margarine  
 2 c. flour  
 3/4 c. cocoa

4 eggs  
 1 1/2 c. sugar  
 2 tsp. vanilla

Melt margarine. Add cocoa. Beat in eggs. Fold in sugar, flour and vanilla. Drop like drop cookies on medium hot waffle iron. Bake 1 minute or until done.

Hint: Before emptying bag of your vacuum cleaner, sprinkle water on newspaper onto which it is emptied; there will be no scattering of dust.

NO BAKE VANILLA WAFER COOKIES

Gladys Hanson

6 oz. can frozen orange  
juice (undiluted)  
1/4 lb. butter or margarine  
1 lb. powdered sugar

1 (12 oz.) pkg. vanilla wafers  
1/2 c. pecans or walnuts (finely  
chopped)

Melt butter and orange juice; let cool. Crumb vanilla wafers very fine and mix with powdered sugar and nuts. Combine with orange juice and butter mixture; roll in small balls and roll in Angel Flake coconut. These will freeze well. They do not keep too long unless frozen.

ZUCCHINI COOKIES

Sherry Freiboth

1/2 c. shortening  
1/2 c. sugar  
1 c. brown sugar  
2 eggs  
1 tsp. vanilla  
3 c. grated zucchini  
1 tsp. baking powder

1/2 tsp. soda  
1 tsp. cinnamon  
1/2 tsp. salt  
3 1/2 c. flour  
1 c. chopped nuts  
1 c. chopped dates, raisins or  
chocolate chips

Cream shortening and sugar. Add eggs; beat until fluffy. Stir in zucchini; add dry ingredients, nuts, and raisins. Drop by teaspoonfuls on greased cookie sheet. Bake at 375° 12-15 minutes. About 5 dozen.

ZUCCHINI COOKIES (nutritious)

Carol Entner

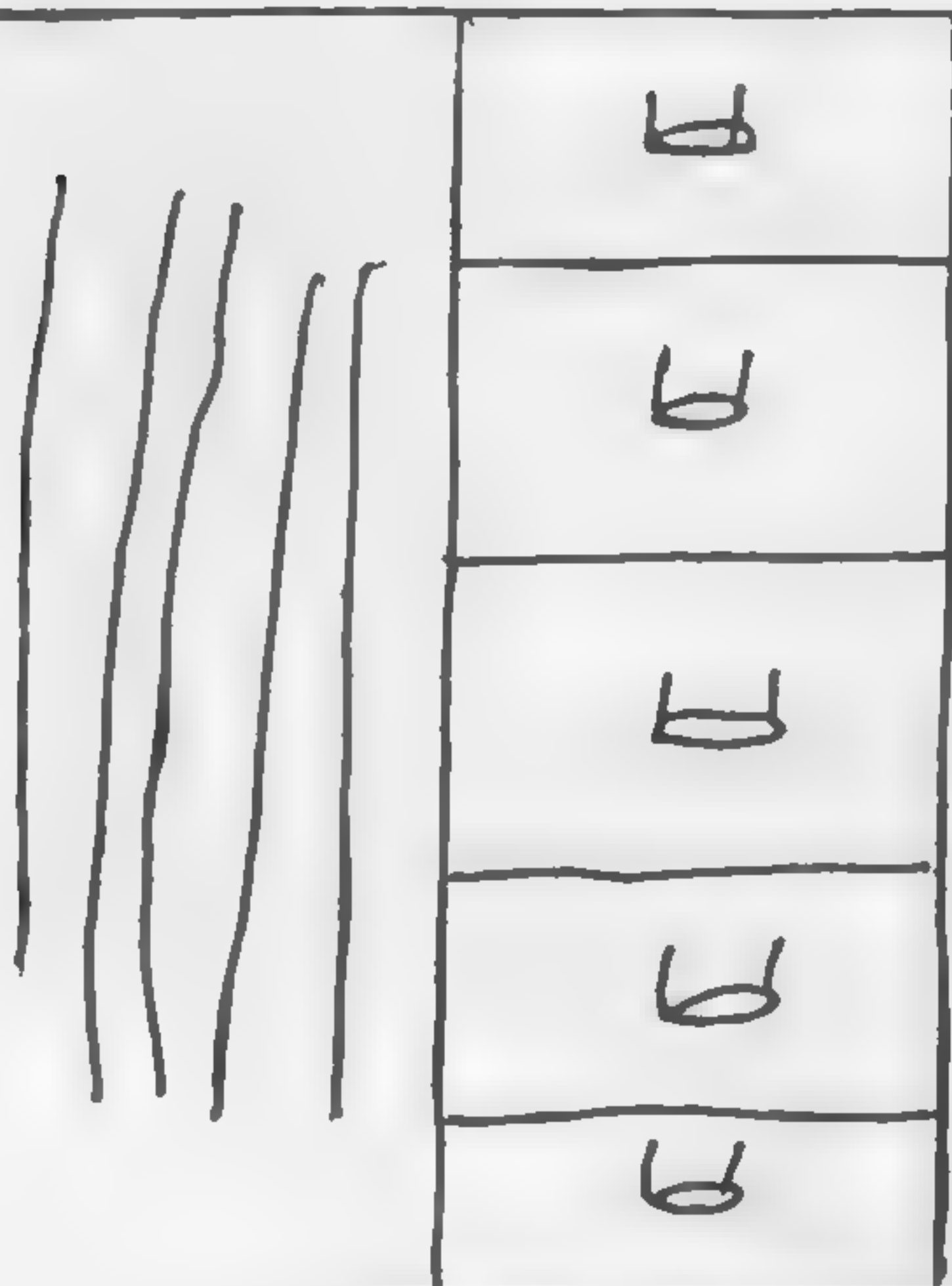
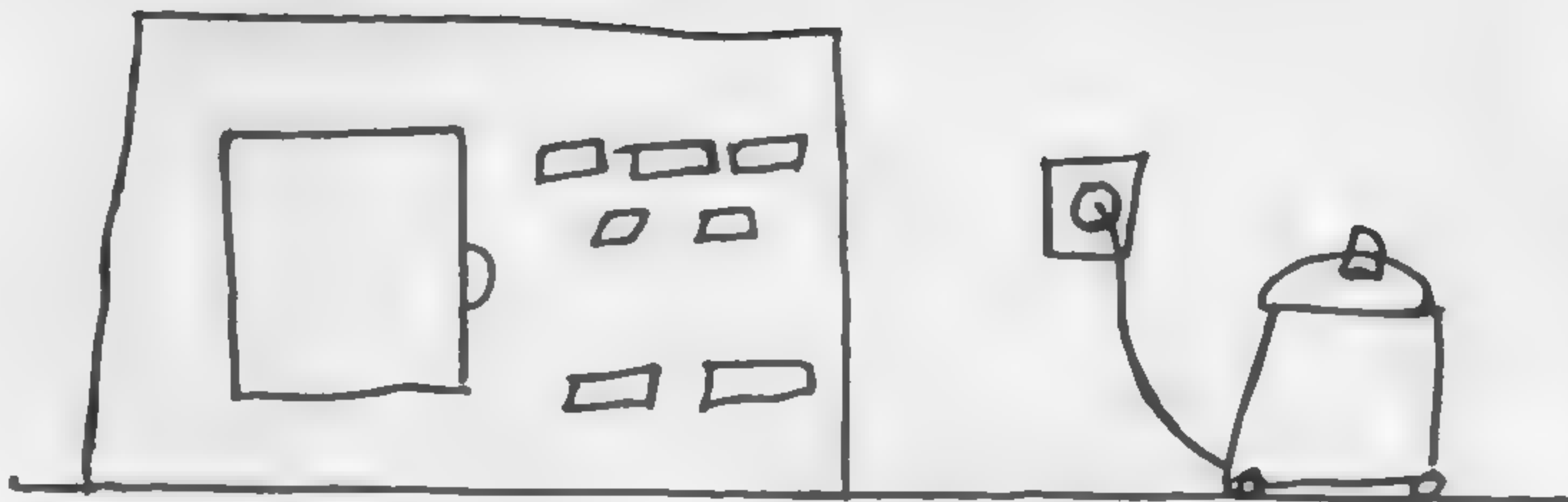
1 c. shortening  
1 1/2 c. brown sugar  
2 eggs  
2/3 c. shredded unpeeled  
zucchini  
2 c. flour  
1 tsp. soda  
1/2 tsp. baking powder  
1/2 tsp. salt

1/2 tsp. cinnamon  
1/2 tsp. ginger  
1/2 tsp. nutmeg  
1 c. oatmeal  
1 c. Quaker whole wheat cereal  
1 c. walnuts or almonds  
1/2 tsp. almond extract

Cream shortening and brown sugar. Add eggs; beat until light and fluffy. Stir in zucchini. Gradually add flour, soda, baking powder, salt and spices. Stir in oatmeal, cereal, nuts and flavoring. Drop by teaspoonfuls into greased cookie sheet. Bake 375° 10-12 minutes.



# Crockery And Microwave



Before we got  
our microwave  
and crock pot,  
our mother  
did the cooking

Kurt + Brett Thorne

## CROCKERY - MICROWAVE

CORNED BEEF

Lorraine Severson

3-4 lb. corned beef brisket      1/2 c. chopped onion  
Water      2 bay leaves

Place corned beef in slow-cooking pot. Barely cover with water. Add onion and bay leaves. Cover and cook on low for 10 to 12 hours. (I add chopped cabbage and carrots).

J K HAMBURGER DISH

Clara Bahnmler

1 lb. hamburger (ground -  
brown in pan)

Add:

1 pkg. onion soup mix (dry)      2 tsp. vinegar  
1/2 c. water      2 cans pork and beans (large  
1 c. catsup      can)  
2 T. mustard (prepared)      1 can kidney beans

Simmer in Crock Pot for couple hours. Makes a large serving. Ideal for picnic or large gatherings.

CRAB APPETIZERS

Carol Habets

1 can crab      2 tsp. lemon juice  
1/2 pkg. diet cream cheese      1 tsp. dry ranch dressing

Place mixture on slices of zucchini squash (small squash) and microwave full power for 2 minutes 30 seconds. Sprinkle with paprika. Zucchini should be crisp-tender, not mushy.

CHEESE FONDUE

Sarah Eidsvig

1/4 c. butter      2 oz. pimentos  
2 c. milk      1/4 c. flour  
1 lb. Velveeta cheese      1/2 pkg. onion soup mix combined  
with 1/4 c. warm water

Melt butter and milk on medium heat. Blend all ingredients in blender and pour into fondue pot. Heat on low. Dip lightly toasted French bread chunks in cheese.

Sarah Eidsvig

MELBA CHEESECAKE PIE (microwave)

1/4 c. butter or margarine	1/3 c. sugar
1 1/4 c. graham cracker crumbs	1/2 c. sour cream
2 T. sugar	1 egg
1 (16 oz.) can sliced peaches (drained)	1/2 tsp. almond extract
	1/3 c. raspberry jam
1 pkg. (8 oz.) cream cheese	

Microwave butter in pie plate 1/2 to 1 minute on full power until melted. Mix crumbs and 2 teaspoonfuls sugar; press onto bottom and sides of pie pan. Microwave on full power 1 1/2 to 2 minutes or until hot. Arrange peaches on crust.

Microwave cream cheese in glass mixing bowl one minute on medium or until soft. Blend in remaining ingredients except jam; pour over peaches. Microwave on full power 3 1/2 to 4 1/2 minutes or until edges are set, rotating once. Cool. Spoon jam onto pie; spread to cover. Refrigerate until served.

For conventional oven - Melt butter in saucepan; remove from heat. Add crumbs and sugar; press into pan. Assemble as directed. Bake at 350° 15 to 20 minutes.

Sarah Eidsvig

CHOCOLATE PEANUT BUTTER CUPS (microwave)

1 1/2 lb. chocolate almond bark	1 c. peanut butter
1/2 c. margarine	2 c. powdered sugar

Place almond bark in 13x9 inch glass baking dish and microwave for 3 minutes on roast. Stir and continue cooking 2-3 minutes on roast. Line 24 or more muffin pans with paper liners. Place 1/2 of melted chocolate into cups; with spoon work up sides of paper. Reserve rest for top of peanut butter cups.

Combine softened margarine, peanut butter and powdered sugar and mix. Form peanut butter filling into a roll and slice in 24 pieces. Place into chocolate-lined cups. Pour remaining chocolate over peanut butter cups. Chill.

Sharon Lorang

MICROWAVE BROWNIES

In small bowl at medium speed beat together 2 eggs, 1 cup sugar, 1/2 teaspoonful salt and 1 teaspoonful vanilla. Add 1/2 cup melted butter and continue beating until blended. Mix in 3/4 cup unsifted flour and 1/2 cup cocoa at low speed. Stir in 1 cup chopped nuts. Spread evenly in greased 8-inch square pan. Microwave at high 5 minutes, rotating dish 1/4 turn every 2 minutes. When done, top looks dry and will spring back to touch. Cut when cold.



CHOCOLATE PUDDING CAKE

Lorraine Severson

2 c. water  
 1 c. unsifted all-purpose  
 flour  
 3/4 c. sugar  
 1/2 c. nuts  
 2 T. unsweetened cocoa  
 1 tsp. baking powder

1/2 tsp. salt  
 1 tsp. vanilla  
 2 T. oil  
 1/2 c. milk  
 3/4 c. sugar  
 1/4 c. unsweetened cocoa

Measure water in 4-cup measure and place in oven to boil (about 4 minutes). In 2 1/2 quart casserole, combine flour, sugar, nuts, cocoa, baking powder and salt. Add vanilla, oil and milk; mix until well combined. Spread evenly in dish. Combine sugar and cocoa; sprinkle over top of cake. Pour boiling water over all. Cook uncovered 9 minutes or until cake is no longer doughy. Serve with ice cream or Cool Whip. 5 to 6 servings. (As microwave ovens vary, you may have to adjust time).

COPY POP

Sarah Eidsvig

1 c. butter or margarine  
 1/2 c. light corn syrup  
 1 1/4 c. sugar

2 quarts salted popcorn  
 1 1/2 - 2 c. nuts  
 1 tsp. vanilla

In 2 or 2 1/2 quart mixing bowl or casserole, combine butter, syrup and sugar. Microwave at high 9 5 minutes or until brittle threads form when small amount is dropped in cold water, stirring every 3 minutes.

In buttered 5-quart container, combine corn and nuts. Stir vanilla into cooked syrup and immediately pour over corn mixture. Stir with meat fork until well coated.

Spread mixture in single layer on 2 large sheets of wax paper. Let stand until firm. Break into small pieces and store in airtight container.

NOTE: May use walnut or pecan halves, whole almonds, salted peanuts, or a combination.

Hint: To whiten laces, wash them in sour milk.

MUNCHING PEANUT BRITTLE (microwave)

Sarah Eidsvig

1 c. sugar	1 tsp. butter
1/2 c. white corn syrup	1 tsp. vanilla
1 c. roasted, salted peanuts	1 tsp. soda

In 1 1/2-quart casserole stir together sugar and syrup. Microwave at high four minutes. Stir in peanuts. Microwave at high 3 to 5 minutes, until lightly browned. Add butter and vanilla to syrup, blending well. Microwave at high one to two minutes more. Peanuts will be lightly browned and syrup very hot. Add baking soda and gently stir until light and foamy. Pour onto lightly greased cookie sheet or unbuttered non-stick coated cookie sheet. Let cool 30 to 60 minutes. When cool, break into small pieces and store in airtight container. (Makes 1 pound).

For almond brittle - Substitute 1 7-ounce jar dry roasted almonds for peanuts and 1 teaspoonful almond extract for vanilla. Omit butter and add 1 cup shredded coconut with 1 teaspoonful almond extract.

For pecan or cashew brittle - Omit peanuts and add 1 cup pecan halves or 1 jar (7 ounce) dry roasted cashews.

Karyl Viste

LEMON MERINGUE PIE

1 1/2 c. water
1 1/2 c. sugar
7 T. cornstarch
1/4 tsp. salt
3 egg yolks

3 T. butter or margarine
2 tsp. grated lemon peel
1/2 c. lemon juice
9-inch baked pastry shell

Microwave - Cook water in the microwave 2 to 3 minutes or until simmering. In glass quart measure, blend sugar, cornstarch and salt. Gradually pour hot water into sugar mixture, stirring well to eliminate lumps. Cook uncovered 4 minutes or until very thick and bubbly; stir often. In a small bowl beat egg yolks lightly. Gradually stir about 3 tablespoonfuls hot mixture into yolks and then stir yolks back into hot mixture. Cook uncovered 1 minute longer, stirring once. Blend in butter, lemon peel and lemon juice. Cool. Pour into baked pastry shell.

MERINGUE:

With an electric mixer beat 3 egg whites and 1/4 teaspoonful cream of tartar until frothy. At high speed gradually beat in 6 tablespoonfuls sugar until mixture is stiff and glossy (do not underbeat).

Continued Next Page.

## LEMON MERINGUE PIE (Continued).

Beat in 1 teaspoonful lemon juice or 1/2 teaspoonful vanilla. Pile meringue onto cooled pie filling, making sure it touches crust all around. Sprinkle some grated lemon rind on top. Bake uncovered 3 minutes. Cool away from drafts.

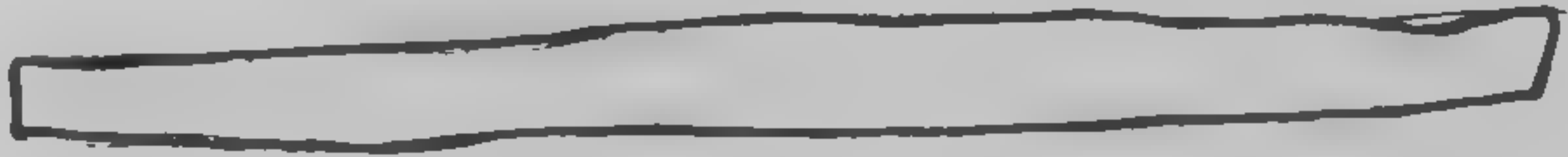
RECIPE FOR HAPPINESS CAKE

- 1 cup good thoughts
- 1 cup consideration for others
- 3 cups forgiveness
- 1 cup kind deeds
- 2 cups sacrifice
- 2 cups well-beaten faults

Mix thoroughly, add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in 4 cups of prayer and faith. After pouring all this into daily life, bake it with the heat of human kindness. Serve with a smile any time and it will satisfy the hunger of starving souls.



# DESSERT



Jenny Miller

## DESSERTS

RUM APPLE DESSERT

Orrie Wilson

Cream together:

1/4 c. margarine

1 egg (beaten)

1 c. white sugar

Sift together:

1 c. flour

1 scant tsp. soda

1/2 tsp. cinnamon

1/2 tsp. salt

1/4 tsp. cloves

Mix together and add 1/2 teaspoonful vanilla and 1 1/3 cups ground apples, 1/2 cup nuts. Bake 350° in a 9x9 inch pan (greased) for 30 minutes.

TOPPING:

1/2 c. brown sugar

1/2 c. half and half or coffee cream

1/2 c. white sugar

1/4 c. margarine

1/8 tsp. soda

Combine and simmer 5 minutes. Flavor with 1 tablespoonful rum or 1/2 teaspoonful rum flavoring.

BANANA SPLIT

Sally Nash

2 c. crushed graham crackers

4 sliced bananas

1 stick melted margarine

1 large can crushed pineapple

2 sticks margarine (at room temperature)

1 large container Cool Whip

2 c. powdered sugar

Sliced cherries or strawberries

2 eggs

Nuts

Combine graham crackers and 1 stick melted margarine. Pat in bottom of 9x13 inch pan. Combine 2 sticks margarine, powdered sugar and eggs. Beat 10-15 minutes. Spread on crust. Spread sliced bananas on filling. Drain crushed pineapple. Put over bananas. Spread with Cool Whip. Top with cherries or strawberries and sprinkle with nuts.

Hint: Waxing ashtrays - Ashes won't cling, odors won't linger, and they can be wiped clean with a paper towel.

Rosalie Tarum

BANANA SPLIT DESSERT

3 c. graham cracker crumbs  
 6 T. sugar  
 2/3 c. melted butter  
 3 bananas  
 1/2 gallon ice cream  
 1 c. nuts  
 1 c. chocolate chips

1/2 c. butter  
 2 c. powdered sugar  
 1 1/2 c. evaporated milk  
 1 tsp. vanilla  
 1 pint whipping cream  
 6 T. sugar  
 1 tsp. vanilla

Mix first 3 ingredients together for crust. Reserving 1 cup, press into 11x15 inch pan. Thinly slice bananas over crust. Slice ice cream into 1/2-inch thick slices; place over bananas. Sprinkle with nuts. Freeze.

Melt chips and butter. Add powdered sugar, evaporated milk and vanilla. Cool. Pour over ice cream and return to freezer. Whip cream; add sugar and vanilla. Spread over chocolate layer. Sprinkle with reserved crumbs. Freeze. Remove 10-15 minutes before serving.

Lorraine Severson

COFFEE-TOFFEE TORTE

1 pkg. chocolate pudding  
 1 c. heavy whipped cream  
 1 - 1 1/2 T. instant coffee

1 (10-inch) angel food cake  
 2 English toffee bars (Heath bars)

Mix pudding and coffee. Cook pudding according to directions using only 1 1/3 cups milk. Chill; beat smooth. Fold in half of whipped cream. Split cake into 3 layers. Spread half the pudding mixture between layers.

For frosting put remaining whipped cream into remaining pudding and frost top and sides of cake. Sprinkle with crushed candy bars. Keep refrigerated.

Emma Grina

CHERRY DESSERT

1 pkg. white cake mix (Duncan Hines)

Mix with 1/2 cup soft butter; put 1/2 in bottom of 9x13 inch pan. Take 2 large cans of Wilderness cherry mix; add 4 table-spoonfuls of sugar. Pour on top of dough in pan. Sprinkle 1/2 cup walnuts over top. Then cover with other half of cake mix. Bake at 350° for 50 minutes or until cake is brown.



PIE CHERRY DESSERT

Emma Grina

1 3/4 c. quick oatmeal  
 1 1/4 c. flour  
 1 c. brown sugar

1 tsp. baking powder  
 3/4 c. butter  
 1/4 tsp. salt

Mix ingredients together until crumbly. Line a 9x13 inch pan leaving enough crumbs for the top. Mix together 2 cans of cherry pie mix, 1/2 teaspoonful almond flavor, 1/2 teaspoonful red food coloring and lemon juice to flavor. Pour over crumbs and top with rest of crumbs. Serve with whipped cream and cherry on top. Bake 40 minutes at 375°.

CHERRY DREAM SQUARES

Rosalie Tarum

1 pkg. white cake mix  
 1 1/4 c. rolled oats  
 1/2 c. margarine or butter  
 (softened)  
 1 egg

1 can cherry pie filling (21 oz.)  
 1/2 c. chopped nuts  
 1/4 c. packed brown sugar

Combine cake mix, 6 tablespoonfuls margarine and 1 cup rolled oats. Mix until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs, add 1 egg; mix until well blended. Press into greased 9x13 inch pan. Pour cherry pie filling over crust; spread to cover. To reserved crumbs, add remaining 1/4 cup rolled oats, 2 tablespoonfuls margarine, nuts and brown sugar. Beat until thoroughly mixed. Sprinkle over cherry mixture. Bake at 350° for 30 to 40 minutes or until golden brown. Cool completely. If desired, serve with whipped cream.

CUSTARD RICE PUDDING

Sherry Johnson

2 c. milk  
 2 c. cooked rice  
 1/2 c. raisins  
 3 eggs

1/2 c. sugar  
 2 tsp. vanilla  
 Dash salt  
 Nutmeg

Heat 1 1/2 cups of the milk and pour over rice and raisins. Beat egg with 1/2 cup of the milk. Add sugar, salt and vanilla. Pour over rice and milk. Stir well. Pour in 2-quart casserole dish and place in pan of hot water. Bake 70 minutes. Cool in the pan of water. Bake at 350° oven.

STEAMED CUSTARD

Mrs. Walter Miller

4 eggs (slightly beaten)  
3 c. milk  
4 T. sugar

Pinch salt  
1 T. vanilla

Place in top of double boiler and stir well. Bring water to boil in bottom of double boiler. Then turn heat down to low, just enough heat to keep it simmering. Cover custard and steam 22 minutes. Remove and cool. Leave it in pot until serving time. You can spoon it into serving dishes immediately, but it loses some of its consistency.

DANISH RUM PUDDING

Betty Johansen

## FIRST LAYER:

3 egg yolks  
6 T. sugar  
1 T. unflavored gelatin  
3/4 c. cold water

2 T. rum or 1 tsp. extract  
1 c. whipped cream  
Pinch salt

## SECOND LAYER:

1 pkg. Danish junket currant  
dessert

## THIRD LAYER:

1/2 c. whipped cream

Dissolve gelatin in cold water; heat in top of double boiler and set aside to cool.

Beat egg yolks and sugar until light. Add cooled gelatin and let stand 10 to 15 minutes. Add whipped cream, salt, rum or extract. Refrigerate to set.

Prepare junket as directed on box. Refrigerate to set, then spread on rum pudding.

Top with whipped cream before serving.

EXCELLENT FRENCH DESSERT

Erma Fox

3 eggs  
10 small white soda crackers  
1 c. white sugar

3/4 c. walnuts (ground fine)  
1/2 tsp. vanilla

Mix crackers, which have been rolled very fine, with finely ground nuts and sugar. Add slightly beaten egg yolks. Fold in stiffly beaten egg whites and vanilla. Put in buttered pie plate. Bake at 350° for 25 minutes. Cut and serve with Cool Whip.

FOUR LAYER DESSERT

Marge Nerison

## FIRST LAYER:

1 c. flour

1/2 c. nuts (chopped)

1/2 c. margarine

Combine ingredients and mix. Pat into 9x13 inch pan; bake 15 minutes at 350°. Cool.

## SECOND LAYER:

1 (8 oz.) pkg. cream cheese  
(softened)

1 c. Cool Whip or prepared pkg.  
whipped topping (reserve 1 c.)

1 c. powdered sugar

Mix ingredients and spread on first layer. Chill thoroughly.

## THIRD LAYER:

2 pkg. instant butterscotch  
pudding

3 c. milk

Mix together and beat until thick. Pour over second layer and chill.

## FOURTH LAYER:

Top with remaining topping whip. Sprinkle with nuts and chill again.

ICE CREAM SANDWICH

Sarah Eidsvig

1/2 gallon ice cream  
(peppermint)

1 c. sliced almonds

3 c. Rice Krispies

3/4 c. brown sugar

2 c. flaked coconut

1/2 c. melted margarine

Mix Rice Krispies, coconut, almonds, brown sugar, melted margarine and spread 1/2 of mixture in 9x13 inch pan. Spread softened ice cream on top. Sprinkle remaining crumb mixture on top of this. Press and freeze. Cut into serving sizes.

PARADISE PUDDING

Edna Lilley

1 c. flour

1/2 c. chopped nuts (walnuts)

2 tsp. baking powder

1 tsp. cinnamon

1/2 c. milk

1/2 c. chopped dates

Mix all this together and drop by spoonfuls in a hot syrup made of: 1 cup brown sugar and 2 cups water. Bake at 375° for 1/2 hour. Serve with whip cream. (It is also good served cold).



MARSHMALLOW DATE DESSERT ROLL

Rosalie Tarum

30 graham cracker squares  
(crushed - 2 1/4 c.)  
16 large marshmallows (cut in  
small pieces)

1 c. chopped whole dates  
(pitted)  
3/4 c. whipping cream or half  
and half  
Whipped cream

Combine first 4 ingredients. Shape mixture into 9 or 10-  
inch long rolls between 2 pieces of waxed paper. Refrigerate  
at least 24 hours before serving. To serve, slice in about  
1-inch slices and top with whipped cream.

MARSHMALLOW WHIP

Karyl Viste

1 lb. marshmallows  
1/2 c. milk  
1 or more bananas

1 pint whipping cream  
4 almond Hershey bars

Melt 1 pound marshmallows with 1/2 cup milk. Cool. Add 1  
or more diced bananas (or 4 almond Hershey bars) and 1 pint  
whipping cream, whipped. Crush graham crackers and put some in  
bottom of a 9x13 inch pan. Pour in marshmallow mixture and add  
a few crumbs on top.

PEPPERMINT DELIGHT

Irene Eck

2 c. vanilla wafers or 7 1/2  
oz. box  
1/4 c. melted butter  
1/2 c. butter  
1 1/2 c. powdered sugar

3 eggs (slightly beaten)  
3 squares melted Hershey bar  
8 oz. pkg. miniature marshmallows  
1 1/2 c. heavy cream (whipped)  
1/2 c. crushed peppermint candy

Make a crust of vanilla wafers and 1/4 cup butter. Press  
into 9x13 inch pan. Cream butter and sugar. Add eggs and melted  
chocolate. Beat until light and fluffy. Spoon over crumbs.  
Fold in marshmallows into whipped cream. Spread over chocolate  
layer. Sprinkle with crushed candy. Refrigerate overnight.

Hint: Fresh lemon juice takes away onion scent from hands.

ORANGE CRANBERRY TARTE

Gladys Hanson

2 1/4 c. flour  
 1 c. sugar  
 1/4 tsp. salt  
 1 tsp. baking powder  
 1 tsp. soda  
 1 c. chopped walnuts

1 c. chopped dates  
 1 c. fresh cranberries  
 Grated rind of 2 oranges  
 2 eggs (beaten)  
 1 c. buttermilk  
 3/4 c. salad oil

1 c. orange juice

1 c. sugar

These are to be heated, cooled and poured over cake after baking.

Sift flour, sugar, salt, baking powder and soda. Stir in nuts, cranberries, dates, orange rind. Combine and add eggs, buttermilk, oil. Stir until well blended. Bake in well-greased 10-inch tube pan. Bake 1 hour at 350°. Let stand in pan until lukewarm. Remove to rack over wide dish.

Combine the 1 cup orange juice and 1 cup sugar. Heat until sugar is dissolved, then cool. Pour this over again and again until cake has absorbed at least most of it. Wrap in foil and refrigerate 24 hours. Serve in slices. Will refrigerate for two weeks or more. Freezes well too.

INSTANT PUMPKIN PIE DESSERT

Emma Grina

1 pkg. Dream Whip (prepare  
 as direction on pkg.)  
 1/2 c. milk  
 1/2 tsp. vanilla

1 pkg. instant vanilla pudding  
 2/3 c. milk  
 1 c. canned pumpkin  
 3/4 tsp. pumpkin pie spice

May use graham cracker crust or pastry. Combine 1 cup of prepared Dream Whip with pudding mix and add 2/3 milk and pumpkin. Beat slowly with egg beater until well mixed. Pour into pie shell and chill; use topping if necessary.

RASPBERRY DESSERT

Helen Bleyhl

1 1/2 c. vanilla wafer crumbs  
 4 T. butter  
 2 T. sugar

4 egg whites  
 1/2 c. sugar  
 1 lb. raspberries (add 1/2 c.  
 sugar to these)

Combine first three ingredients. Press into 9x9 inch baking tin. Beat egg whites, adding sugar gradually. Put over crumb mixture. Bake at 325° 12-15 minutes. Cool. Add sugared raspberries; let stand in refrigerator one hour. Add sweetened whipped cream. Serve in squares.

PUMPKIN DESSERT

Jan Larson

30 marshmallows (cut up)      1/4 tsp. ginger  
 1 c. pumpkin      1/4 tsp. salt  
 1/2 tsp. cinnamon

Melt all ingredients in double boiler, stir until marshmallows melt and then cool for one hour. Add 1 cup whipped cream to mixture.

CRUST:

20 graham crackers      1/3 c. butter  
 2 T. brown sugar

Mix and press into 8-inch square pan and bake 10 minutes at 350°. Pour mixture over crust and refrigerate. Serve with whipped cream.

RASPBERRY DESSERT

Ruth Clabaugh

2 (10 oz.) pkg. frozen raspberries      50 large marshmallows  
 1 c. water      1 c. milk  
 1/2 c. sugar      2 c. heavy cream or 2 pkg. dessert topping  
 2 tsp. lemon juice      1 1/4 c. graham cracker crumbs  
 4 T. cornstarch      1/4 c. chopped nuts  
 1/2 c. cold water      1/4 c. melted butter

Heat raspberries, water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water. Stir into raspberry mixture and cook until thickened and cool. Melt marshmallows in milk over boiling water. Cool thoroughly. Fold whipped cream into marshmallow mixture. Mix graham crackers, nuts and butter in 13x9 inch pan. Press into crust, then add marshmallow mixture. Put raspberry mixture on top.

RASPBERRY SQUARES

Irene Eck

1 egg      1/2 c. margarine  
 1 c. flour      1 T. milk  
 1 tsp. baking powder      8 T. raspberry jam

TOPPING:

4 T. melted butter      1/2 - 1 c. coconut  
 1 c. sugar      1 tsp. vanilla  
 1 egg

Continued Next Page.



## RASPBERRY SQUARES (Continued).

Mix dry ingredients and margarine. Add egg and milk. Pat down in 9x9 inch pan. Spread 8 tablespoonfuls raspberry jam on top. Mix together topping ingredients and spread over jam. Bake at 350° for 30 minutes.

## RHUBARB CRISP

Rosalie Tarum

1 c. oatmeal  
1 c. brown sugar  
Pinch salt  
1 c. flour  
1/2 c. butter  
4 c. rhubarb (diced)  
1 c. sugar

1 c. water  
3 T. cornstarch  
Few drops red food coloring  
1 tsp. almond flavoring  
1 can cherry or strawberry pie filling

Combine first 5 ingredients. Mix thoroughly and press 1/2 into 9x13 inch pan. In a saucepan combine next 4 ingredients. Boil until thick. Remove from heat and add food coloring, flavoring and pie filling. Pour over crust in pan. Sprinkle remaining crumbs on top. Bake at 350° for 30 minutes.

## RHUBARB CRUNCH

Marlene Mills

1 c. quick oatmeal  
1 c. brown sugar  
1 c. flour  
Salt  
1/2 c. butter or margarine  
4 c. diced rhubarb  
1 c. sugar

2 T. cornstarch  
1 tsp. almond extract  
1 c. water  
Few drops red food coloring  
1/2 c. chopped nuts  
1 can cherry pie mix

Mix oatmeal, brown sugar, salt, flour and butter. Press 1/2 on bottom of 9x13 inch pan. Dice rhubarb and put on top of crust. Boil sugar, water and cornstarch until thick. Add few drops coloring and flavoring. Add pie filling and spoon over rhubarb. Sprinkle remaining crust on top and then chopped nuts. Bake 45 minutes at 350°.

Hint: Cracked dish boiled 45 minutes in sweet milk - the crack will be so welded together it will be hardly visible and as strong as before.

Emma Grina

RHUBARB DESSERT

5 c. cut-up rhubarb

1 c. sugar

1 (3 oz.) raspberry Jello

3 c. small marshmallows

1 cake mix (white or yellow)

Mix cake mix according to recipe. Place the above in order given; pour over all the cake mix. Bake 350° 50 to 55 minutes.

Ann Hardaway

RHUBARB FLUFF

4 c. rhubarb (cut up)

1/4 c. water

1/2 c. sugar (or 3/4 if you like it sweeter)

Bring these ingredients to a boil and simmer 8-10 minutes. Add 3 packages strawberry Jello (3-ounce size). Stir until dissolved. Remove and add 1/2 cup cold water. Cool until it sets and then whip the mixture. Beat 1/2 pint whipping cream until stiff (you can use Cool Whip). Mix two mixtures together and let stand overnight if possible.

Janet Nelson

RICE CHEX ICE CREAM DESSERT

6 c. Rice Chex

1/2 c. melted butter or margarine

1 c. brown sugar

1 c. slivered almonds (toasted)

1 c. coconut

Crush Rice Chex and mix with remaining ingredients. Grease 9x13 inch pan or 2 8x8 inch pans. Pack half of mix on bottom. Add 2-3 quarts of ice cream. Top with remaining crumbs. Freeze. Serves 12.

Ruth Clabaugh

STRAWBERRY LAYER DESSERT

2 large pkg. strawberry Jello

2 c. boiling water

1 pkg. frozen strawberries

1/2 pint sour cream

1 can crushed pineapple

2 bananas (mashed)

Cool Whip

Mix Jello, water, strawberries, pineapple and bananas together and put 1/2 in a 9x12 inch pan. Let set. Spread 1/2 pint sour cream over set Jello. Put remaining Jello mixture on cream layer and let set. Serve with Cool Whip on top each serving. At Christmas time, top with green maraschino cherries or such.

RUBY RAZZ CRUNCH

Rosalie Tarum

- |                                                                           |                         |
|---------------------------------------------------------------------------|-------------------------|
| 1 pkg. (1 lb.) thawed frozen<br>rhubarb                                   | 1 1/2 c. flour          |
| 1 pkg. (10 oz.) thawed red<br>raspberries (reserve 1/4 c.<br>for topping) | 1 c. packed brown sugar |
| 1/2 c. sugar                                                              | 1 c. quick-rolled oats  |
| 3 T. cornstarch                                                           | 1 tsp. cinnamon         |
|                                                                           | 1/2 c. melted butter    |

Drain rhubarb and raspberries and save juices. Combine fruits, set aside. Mix the fruit juices and measure 1 cup, adding water if necessary. Combine sugar and cornstarch in saucepan; blend in fruit juices. Cook over medium heat, stirring constantly, until thick and clear. Remove from heat; cover. Mix together next 5 ingredients until they resemble coarse crumbs. Press 2/3 of crumb mixture firmly into 9x9 inch pan. Cover with drained fruit mixture and the thickened fruit juices. Sprinkle with remaining crumbs. Bake at 325° for 55-65 minutes until golden brown. Serve warm or cold with mounds of topping.

PINK FROZEN CREAM TOPPING:

- |                     |                             |
|---------------------|-----------------------------|
| 1 c. whipping cream | Reserved 1/4 c. raspberries |
| 1/4 c. sugar        | 1-3 drops red food coloring |
- Beat cream until thickened; add sugar, raspberries and food coloring. Continue beating until stiff. Drop in mounds on waxed paper or foil. Freeze until firm. (If desired, serve unfrozen).

STRAWBERRY DESSERT

Joanne Knutson

- |                    |                         |
|--------------------|-------------------------|
| 1 c. flour         | 1/2 c. nuts (ground)    |
| 1/4 c. brown sugar | 1/2 c. melted margarine |

Mix and bake in pan 20 minutes at 350°. Stir occasionally. Put 2/3 in 9x13 inch pan. Use 1/3 for top.

FILLING:

- |                                                   |                                             |
|---------------------------------------------------|---------------------------------------------|
| 2 egg whites                                      | 2 c. sliced berries (10 oz. pkg.<br>frozen) |
| 2 T. lemon juice                                  | 1 c. whipped cream                          |
| 1 c. sugar (2/3 c. if frozen<br>berries are used) |                                             |

Combine egg whites, sugar, berries and lemon juice in large bowl. Beat with electric mixer at high speed until stiff peaks form (about 10 minutes). Fold in whipped cream and spoon over crumbs. Freeze 6 hours or overnight. (Lasts days in the freezer).



FROSTY STRAWBERRY SQUARES

Ann Hardaway

1 c. sifted all-purpose flour  
 1/4 c. brown sugar  
 1/2 c. chopped walnuts  
 1/2 c. butter or margarine  
 (melted)  
 2 egg whites

1 c. white sugar  
 2 c. sliced strawberries or 2/3  
 sugar and 1 (10 oz.) pkg.  
 frozen strawberries  
 2 T. lemon juice  
 1 c. whipping cream (whipped)  
or Cool Whip

Stir together first four ingredients. Spread evenly in shallow pan (9x13 inch). Bake at 350° 20 minutes, stirring occasionally. Sprinkle 2/3 of the crumbs in bottom of 9x13 inch pan. Combine egg whites, sugar, berries, and lemon juice in large bowl. Beat at high speed until peaks are formed (about 10 minutes). Fold in whipped cream (or Cool Whip). Put in pan over crumbs. Sprinkle with the remaining one-third crumbs on top. Freeze overnight. Cut in 12 or 15 pieces; top with whole strawberry or cherry if desired.

STRAWBERRY DELIGHT

Sherry Johnson

1/2 c. butter or margarine  
 1/4 c. brown sugar  
 1 c. flour  
 1/2 c. chopped nuts  
 1 (10 oz.) pkg. frozen straw-  
 berries (partially thawed)

2 egg whites  
 1 c. sugar  
 1 T. lemon juice  
 1 tsp. vanilla  
 1 c. whipping cream

Mix butter, brown sugar, flour and nuts. Mix lightly and bake in 9x13 inch pan. Bake at 400°. Stir often until golden brown (about 15 minutes). Press 1/2 of the mixture in 9x13 inch pan. Save 1/2 for top. Cool completely.

Put strawberries, egg whites, sugar, lemon and vanilla in large mixer bowl. Beat on high 20 minutes. Whip cream; fold into berry mix. Pour over crumbs; top with rest of crumbs. Freeze overnight.

Hint: Layer of marshmallows in the bottom of pumpkin pie, then add filling; you will have a nice topping as marshmallows will rise to the top.

STRAWBERRY PIZZA

Kyla Viste

## CRUST:

1/2 c. butter or margarine  
1 c. flour

1/2 c. powdered sugar

## FILLING:

8 oz. cream cheese

1/2 c. sugar

## TOPPING:

1 pkg. strawberry Danish  
junket dessert

2 boxes strawberries (thawed)

Mix butter, flour and powdered sugar together and pat in a 12-inch pizza pan. Bake 15 minutes at 325°. Beat cream cheese and sugar and spread on cooled crust. Cook junket according to directions, adding as much strawberry juice as you can instead of water. Add berries and stir to completely coat berries. Pour on top of filling and let cool. Cut into pieces like you would a pizza.

BROKEN GLASS DESSERT

Joelene Goodover

1 pkg. each of 3 colors 3 oz.  
Jello  
1 1/2 c. boiling water per  
pkg.  
1 c. hot pineapple juice  
2 c. heavy cream (whipped)

1/2 c. sugar  
1 1/2 envelopes unflavored  
gelatin  
1/4 c. cold water  
1/2 tsp. vanilla

## CRUST:

2 dozen graham crackers  
(crushed or vanilla wafers

1/2 c. melted butter  
1/2 c. sugar

Dissolve each package of Jello in 1 1/2 cups boiling water and chill until firm in separate cake pans; cut into 1/2-inch cubes. Soften gelatin in cold water, then dissolve in hot pineapple juice. Cool until slightly thickened. Fold in cream which has been whipped with sugar and vanilla. Blend in the Jello cubes carefully into pineapple mixture. Turn into bread pan which has been lined with 2/3 crumbs. Top with remaining crumbs. Chill 12 hours.

TEXAS SKYSCRAPER DESSERT

Sherry Freiboth

## 1ST LAYER - CRUST:

1 stick margarine (softened)      1 c. flour  
1 c. chopped pecans

Mix ingredients and press into oblong baking cake pan.  
Bake at 425° until crust is lightly brown. Let cool.

## 2ND LAYER:

1 large pkg. cream cheese      1 c. Cool Whip  
1 c. powdered sugar

Blend cream cheese and powdered sugar and then add Cool Whip. Spread evenly over crust.

## 3RD LAYER:

1 large box instant butter      2 1/2 c. milk  
pecan (or any flavor) pudding  
mix

Mix to an even consistency and spread over second layer.

## 4TH LAYER:

1 pint whipping cream      1 tsp. vanilla  
1/4 c. sugar

Whip cream until fluffy and light, then add sugar and vanilla and spread over pudding layer.

VANILLA DESSERT

Edna McKinley

2 c. flour      1 c. nuts  
1/2 c. brown sugar      2 c. flaked coconut  
1 c. margarine

Mix like pie crust. Spread out in large pans. Bake at 350° for 20 minutes, stirring often to brown evenly.

Prepare 2 packages vanilla pudding; cool. When cool, place some crumbs in 9x13 inch pan. Cover with the pudding; cover pudding with 1 cup cream whipped and sweetened with powdered sugar. (May use 2 cups whipped topping). This makes a thin layer. Coconut may be added to the cream. Cover the cream with remaining crumbs. Chill.



TWO-TONE DESSERT

Millie Vasichak

## CRUST:

1 c. flour

1/2 c. butter or margarine

1/2 c. chopped nuts

## 1ST LAYER:

1 pkg. (8 oz.) cream cheese

1 c. powdered sugar

1 large container Cool Whip

## 2ND LAYER:

2 pkg. instant chocolate  
pudding

2 1/2 c. milk

## 3RD LAYER:

1 small container Cool Whip

1 c. coconut

Mix crust like pastry and press on bottom of 9x13 inch pan.  
Bake at 350° for 10-15 minutes.

Beat first layer cream cheese and powdered sugar until  
light; fold in Cool Whip. Spread on cooled crust.

Mix second layer ingredients until thick; spread on top of  
cheese layer.

Spread third layer Cool Whip on top. Toast coconut lightly  
in oven broiler; sprinkle on top.

(May be frozen or kept in refrigerator).

A HAPPY HOME RECIPE

Anna Lou Meland

4 cups Love

2 cups Loyalty

3 cups Forgiveness

1 cup Friendship

5 spoons Hope

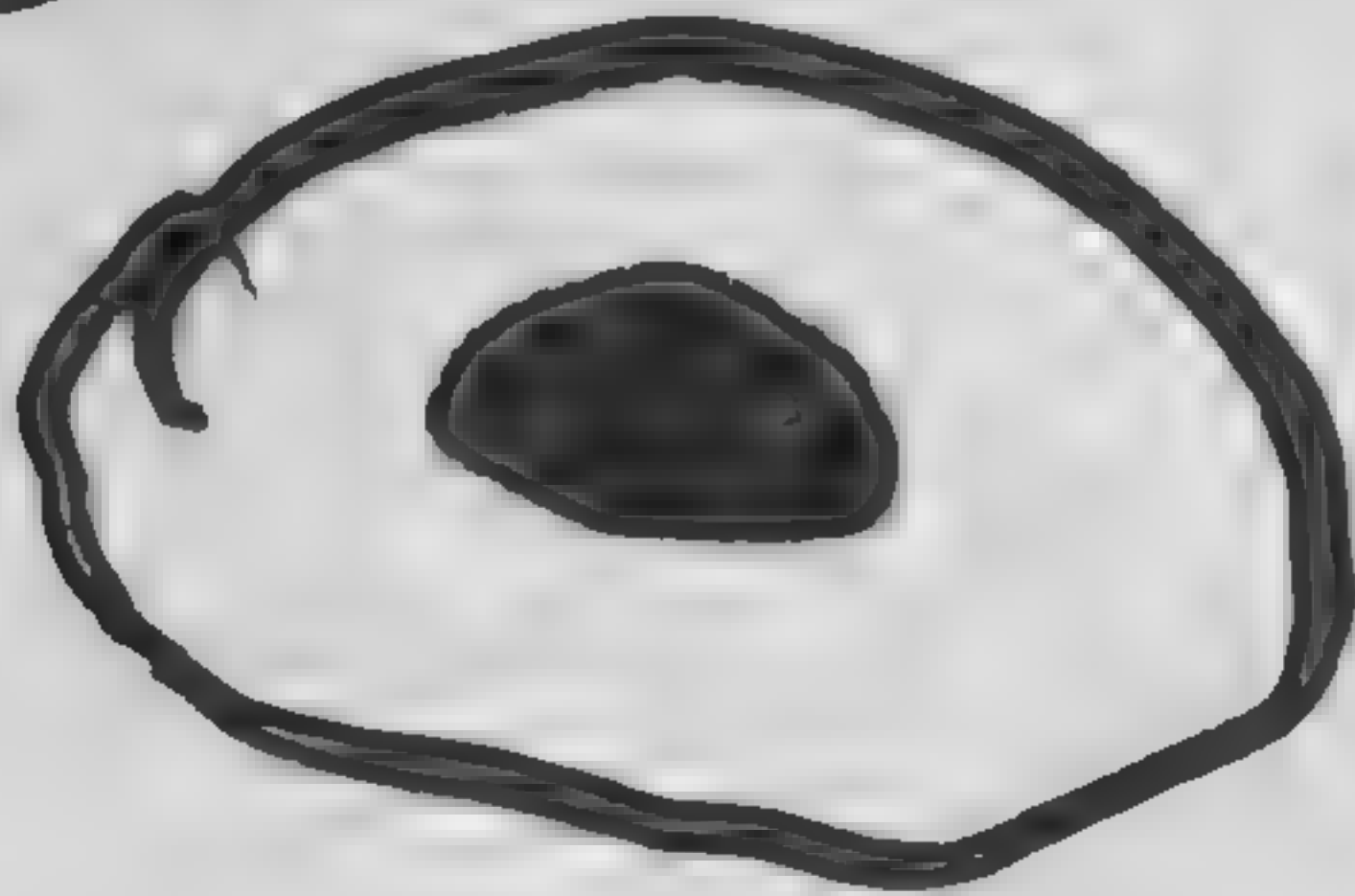
2 spoons Tenderness

4 quarts Faith

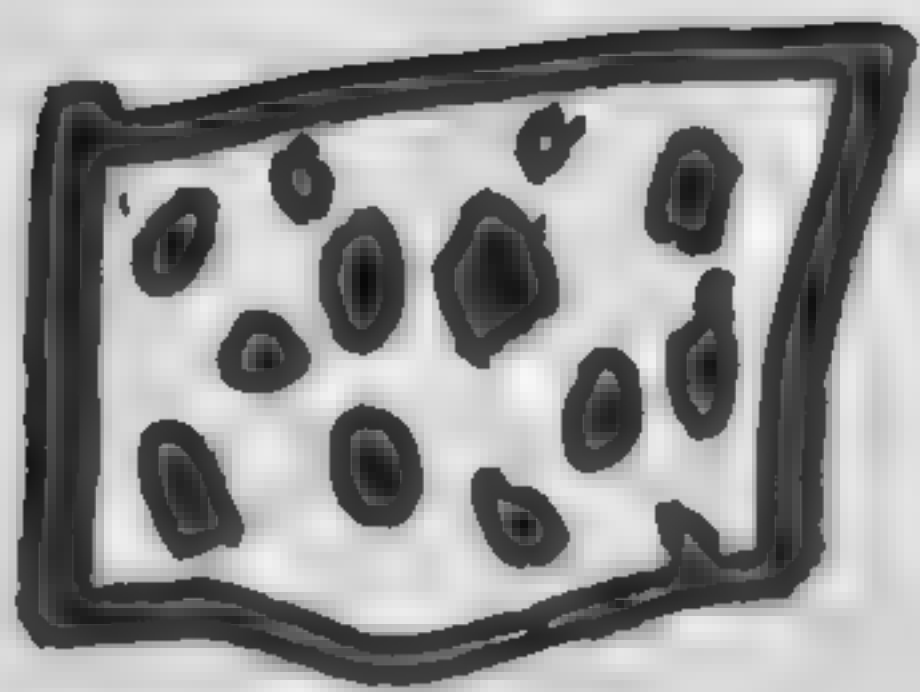
1 barrel Laughter

Take love and loyalty, mix it thoroughly with faith. Blend  
it with tenderness, kindness and understanding. Add friendship  
and hope; sprinkle abundantly with laughter. Bake it with sun-  
shine. Serve daily with generous helpings.

EGGS



AND



CHEESE

BRENT + VISIT (5)

## EGGS - CHEESE

CHILI-EGG PUFF

Betty Madison

10 eggs  
 1/2 c. flour  
 1 tsp. baking powder  
 1/2 tsp. salt  
 1 pint cottage cheese

1 lb. jack cheese (shredded)  
 1/2 c. butter  
 2 cans (4 oz. each) diced green  
 chilies

Beat eggs until lemon colored. Add flour, baking powder, salt, cottage cheese, jack cheese, melted butter. Mix until smooth; stir in chilies. Pour into well-buttered 9x13 inch pan. Bake 350° 35 minutes or until top is brown and center firm. 10-12 servings.

EASY EGGS BENEDICT

Hilma Cole

1 can cream of mushroom soup  
 3 egg yolks  
 2 T. lemon juice  
 Dash hot pepper sauce  
 1/2 c. melted butter

Sliced Canadian bacon  
 English muffins  
 Poached eggs

Combine soup, egg yolks, lemon juice, pepper sauce in blender. Blend a few seconds. Slowly pour in melted butter and blend until thick. Heat in saucepan. Arrange bacon on split, toasted muffins. Top with poached eggs. Pour sauce over all.

QUICHE LORRAINE

Erika Ernst

1 (9 inch) pie crust  
 1/2 c. diced ham and bacon  
 1 c. diced Swiss cheese or  
 Cheddar (if desired)  
 4 eggs

1 c. half and half  
 1/2 tsp. salt  
 1/4 tsp. nutmeg  
 1/4 tsp. white pepper

Put in blender; blend until well blended. Pour into pie shell; bake 45 minutes at 350°.



Char Messmore

EGGS A LA BUCKINGHAM

2 T. margarine  
 4 T. flour  
 1 c. milk  
 1 (3 oz.) pkg. smoked, sliced  
 beef (diced)  
 4 eggs

1 T. milk  
 1 T. margarine  
 3 English muffins (split and  
 toasted)  
 1/2 c. shredded Cheddar cheese

Melt 2 tablespoonfuls margarine; blend in flour and a dash salt and pepper. Add 1 cup milk. Cook and stir until bubbly. Cook one minute more. Add beef, cover and set aside. Beat eggs with 1 tablespoonful milk and a dash salt and pepper. In skillet, melt 1 tablespoonful margarine. Add egg mixture. Cook over low heat just until set, lift and fold over. Place muffins on baking sheet, spoon on beef mixture, top with eggs. Bake for 8 minutes at 350°. Sprinkle cheese on; bake 1 minute more. Serves 6.

Sherry Freiboth

IMPOSSIBLE QUICHE

3 eggs  
 1/2 c. Bisquick mix  
 1/2 c. melted butter  
 1 1/2 c. milk

1/4 tsp. salt  
 Dash pepper  
 1 c. cheese (Cheddar, Swiss,  
 etc.)  
 1/2 c. ham or bacon

1. Place all ingredients except cheese and meat in blender and mix for a few seconds.
2. Pour into a 9-inch pie pan.
3. Sprinkle cheese and meat over top and gently push under with a spoon. Pan will be full. Bake at 350° for 45-60 minutes. Allow to set for 15 minutes before cutting.

Sarah Eidsvig

IMPOSSIBLE QUICHE

12 slices bacon (about 1/2 lb.  
 crisply fried and crumbled)  
 1 c. shredded natural Swiss  
 cheese (4 oz.)  
 1/3 c. chopped onion

2 c. milk  
 1 c. biscuit baking mix  
 4 eggs  
 1/4 tsp. salt  
 1/8 tsp. pepper

Heat oven to 400°. Lightly grease pie plate 10 x 1 1/2 inches. Sprinkle bacon, cheese and onion in pie plate. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour evenly into pie plate.

Continued Next Page.

## IMPOSSIBLE QUICHE (Continued).

Bake until top is golden brown and knife inserted comes out clean, about 30 minutes. Let stand 5 minutes before cutting. Garnish with tomato slices and bacon strips. Refrigerate any remaining pie. Serves 6.

### FANCY EGG SCRAMBLE

Karyl Viste

6 oz. diced Canadian bacon <u>or</u> ham	1 recipe cheese sauce (below)
1/4 c. chopped green onion	4 tsp. butter <u>or</u> margarine (melted)
3 T. butter <u>or</u> margarine	2 1/4 c. soft bread crumbs (3 slices bread)
12 beaten eggs	1/8 tsp. paprika
4 oz. can mushroom stems <u>and</u> pieces (drained)	

In large skillet cook bacon or ham and onion in the 3 tablespoonfuls margarine until onion is tender but not brown. Add eggs and scramble just until set. Fold mushrooms and cooked eggs into cheese sauce. Turn into a 9x13 inch baking dish. Combine remaining melted margarine, crumbs and paprika. Sprinkle on top of eggs. Cover. Chill until 30 minutes before serving. Bake uncovered in 350° oven for 30 minutes.

### CHEESE SAUCE:

Melt 2 tablespoonfuls margarine; blend in 2 tablespoonfuls flour, 1/2 teaspoonful salt and 1/8 teaspoonful pepper. Add 2 cups milk. Cook and stir until bubbly. Stir in 1 cup (4 ounces) shredded American cheese until melted.

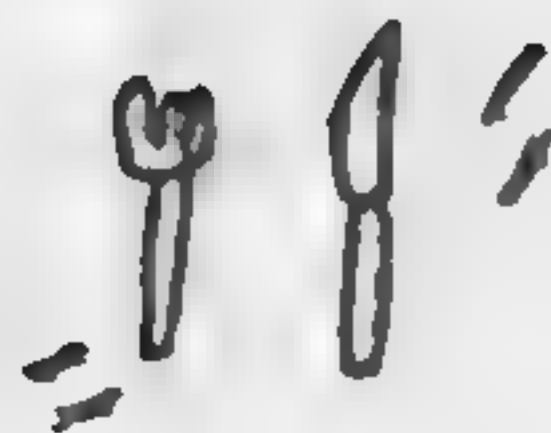
### NEW YEAR'S EGGS

Margaret Throckmorton

8 slices bread	2 1/4 c. milk
3/4 c. mild Cheddar cheese	3/4 tsp. dry mustard
2 lb. cut-up link <u>or</u> bulk sausage	1 can cream of mushroom soup
4 eggs	Salt <u>and</u> pepper (to taste)

Cut crusts off bread; cube and put into casserole. Grate cheese and sprinkle over bread cubes. Fry sausage and spread over cheese. Mix eggs, milk and mustard and pour over all and refrigerate overnight. Take out of refrigerator in a.m. and allow to come to room temperature. Dilute soup with 1/2 or 1 can of milk. Pour over all and bake at 325° for 1 hour. Serves 8 easily.

# Meats



Stephanie Burckhard



## MEATS

### BAKED CHICKEN BREASTS

Karyl Viste

- |                                              |                                |
|----------------------------------------------|--------------------------------|
| 1 (2 1/2 oz.) jar sliced dried beef          | 6 slices bacon                 |
| 3 large chicken breasts (skinned and halved) | 1 can cream of mushroom soup   |
|                                              | 1 (4 oz.) can sliced mushrooms |

Rinse dried beef in cold water. Drain and arrange in bottom of 9x13 inch baking dish. Place chicken breasts over beef. Top each breast with slice of bacon. Bake uncovered at 350° for 30 minutes. If necessary, remove drippings. Combine soup, drained mushrooms and sour cream. Pour over chicken. Bake 25 minutes longer.

### BAR-B-Q BEEF

Sherry Johnson

- |                      |                           |
|----------------------|---------------------------|
| 1/2 c. margarine     | 1/4 tsp. Tabasco sauce    |
| 1/2 c. chopped onion | 3 T. brown sugar          |
| 1/2 c. ketchup       | 1 T. Worcestershire sauce |
| 3 T. lemon juice     | 1/2 tsp. salt             |
| 1 T. steak sauce     |                           |

Saute' onions in margarine. Add rest of ingredients and simmer 15 minutes. Pour sauce over 1 - 1 1/2 pounds of cooked, cooled and sliced roast beef. (Can use leftovers). Stir. Bake 250°-300° for about 1 hour. Serve on buns.

### FRENCH OVEN BEEF STEW

Orrle Wilson

- |                                                   |                                         |
|---------------------------------------------------|-----------------------------------------|
| 2 medium large potatoes (cut in 2 1/2 inch cubes) | 4 medium carrots (cut in 2-inch pieces) |
| 2 lb. beef round steak (cut in 1 1/2 inch cubes)  | 1 1/2 c. tomato juice                   |
| 2 medium onions (cut)                             | 1/3 c. quick tapioca                    |
| 3 stalks celery (cut diagonally in 1-inch pieces) | 1 T. sugar                              |
|                                                   | 1/2 tsp. basil                          |
|                                                   | 2 tsp. salt <u>with</u> pepper          |

Combine all ingredients in 2 1/2-quart casserole; cover and bake 3 1/2 hours at 300° or 5 hours at 250°.

CHICKEN BREASTS WITH PECAN, SAUSAGE STUFFING

Sylvia Paulson

1 lb. pork sausage  
 3/4 c. butter  
 1 c. diced celery  
 1 large onion (chopped)  
 1 c. chopped pecans  
 Salt

1/2 tsp. savory leaves  
 1/4 tsp. pepper  
 8 c. dried bread cubes  
 2 eggs (beaten with 3 T.  
 milk)  
 6 large chicken breasts  
 (boned and split)

Brown sausage; drain off fat. Place in large bowl. Saute' celery and onion. Add pecans and spices. Stir in celery mixture with bread cubes and sausage; add egg and milk.

Pour mounds of stuffing (1/2 cup) on foil covered rack in large roasting pan. Sprinkle chicken with salt and pepper and place 1 piece on each mound of dressing, skin side up, tucking edges under to form meat bundle. Brush with melted butter and bake 1/2 hour in 400° oven or until brown.

Kyla Viste

CAMPING CHICKEN

Can be made in a 9x13 inch pan for the oven or in individual foil packets for the grill.

Layer as follows: cut-up chicken, instant rice, diagonally sliced carrots, green pepper rings, fresh or canned mushrooms and tomato slices. Sprinkle with salt, pepper, Worcestershire sauce and dot with butter (optional). Cover pan with foil (or seal foil packets) and bake at 375° for 1 hour or so. If using foil packets, turn while cooking.

Volga Garberg

CHICKEN

1 chicken  
 1 bottle Russian dressing

1 pkg. dry onion soup (Lipton)  
 1 (8 oz.) jar apricot jam

Mix dressing, soup and jam together and heat. Pour over chicken. Bake at 350° for approximately 1 hour 15 minutes. If chicken is large, bake longer. Baste occasionally. Chicken is best baked in flat pan.

Hint: Cream pie crust soggy? Sprinkle top of crust with powdered sugar.

COATING FOR OVEN BAKED CHICKEN

Jan Larson

4 c. flour	2 T. sugar
4 T. salt	1/4 c. vegetable oil
3 T. paprika	4 c. finely crushed crackers <u>or</u>
2 tsp. garlic powder	3 c. crackers <u>and</u> 1 c. bread
2 tsp. onion powder	crumbs

Stir together and mix well to distribute all ingredients evenly. Store in airtight container.

CHICKEN DIVAN

Helen Bleyhl

4 chicken breasts (cooked <u>and</u> salted)	1 pkg. broccoli (cooked)
-------------------------------------------------	--------------------------

Place broccoli in baking dish with chicken breast on top (remove bones). Cover with 1/2 cup salad dressing and 1 can creamed chicken soup. Put buttered bread crumbs and shredded cheese on top. Bake in oven 350° for 40 minutes.

CHICKEN DIVAN

Orrie Wilson

4 <u>or</u> 5 large chicken breasts (boned)	3/4 c. grated Cheddar cheese
1 can cream chicken soup	2 (10 oz.) pkg. frozen broccoli spears
1 can cream mushroom soup	3/4 c. Miracle Whip
1 tsp. lemon juice	1/2 c. bread crumbs mixed <u>with</u> 2 T. melted margarine

Cook chicken until tender. Cook and drain broccoli (may use fresh broccoli). Arrange broccoli in greased casserole 9x12 inches, heads toward outside of dish. Place chicken on top of broccoli. Combine soup, Miracle Whip, lemon juice and spread over chicken. Sprinkle with cheese and top with crumbs. Bake 40-45 minutes at 350°. (Chicken can be in pieces instead of whole breasts).

Hint: Egg whites for meringue should be room temperature before beating; they will beat to a greater volume.



Sylvia Paulson

CHICKEN AND OLIVES

1 (2 1/2 - 3 lb.) cut-up fryer  
 1/2 c. flour  
 1 tsp. salt  
 1/4 tsp. pepper  
 1/2 tsp. paprika

1/4 c. cooking oil  
 1 can condensed cream mushroom soup  
 1 c. water  
 1/2 c. thinly sliced onions  
 1/4 c. sliced stuffed green olives

Combine flour, salt, pepper and paprika in paper bag. Shake chicken pieces in flour mixture to coat. Brown in oil. Place chicken in 2-quart casserole. Stir soup and water into drippings and cook until smooth. Cover chicken with onion slices and soup mixture. Cover and bake 1 hour at 375°. Uncover and add olives. Cover and bake 15 minutes longer. (Good reheated). Serves 4.

Hilma Cole

CHICKEN PAPRIKA

3 1/2 lb. cut-up chicken  
 1 1/2 c. dry cider  
 Salt and freshly ground black pepper  
 2 T. butter  
 1 onion

3 tsp. paprika  
 3 T. flour  
 1 lb. tomatoes  
 1 clove garlic  
 1 bay leaf

Put chicken in small roasting pan; add cider and seasonings and cook in moderate oven until tender. Melt butter in small pan; add onion and cook for 3 minutes. Add flour and chicken stock from roasting pan, tomatoes, garlic and bay leaf. Simmer 15 minutes, remove bay leaf, adjust seasonings. To serve - Add 1/2 cup sour cream to heated sauce; pour over chicken parts.

Betty Madison

MEXICAN CHICKEN

4 chicken breasts  
 1 dozen corn tortillas  
 1 c. cream chicken soup  
 1 c. cream mushroom soup

1 c. milk  
 1 onion (grated)  
 1 can Ortega green chilies  
 1 lb. Cheddar cheese (grated)

Bake chicken 400° oven 1 hour; bone chicken and cut in pieces. Save juices; cut tortillas in strips. Mix soups, milk, onion and chilies. Butter baking dish; add chicken juices, layer 1/2 tortillas, chicken, soup mix, repeat layers; top with cheese. Refrigerate 24 hours before baking or may be frozen. Bake 300° 1 to 1 1/2 hours.

CHILI

Stacey Zins

6 slices bacon	1 tsp. hot dry mustard
10 oz. hot Italian sausage (cut in 1-inch slices)	1 tsp. celery seeds
10 oz. lean ground beef	1 1/2 tsp. chili powder
1 large Spanish onion (cut into chunks)	1/2 tsp. salt
1 bell pepper (cut into large pieces)	1 1/2 tsp. freshly ground black pepper
2 cloves garlic (minced)	6 c. tomatoes
1 c. dark red wine	1 can (15 oz.) pinto beans
1/2 c. Worcestershire sauce	1 can (15 oz.) kidney beans
	1 can (15 1/2 oz.) garbanzo beans

Brown bacon in large pot. Drain; crumble bacon and set aside. Pour bacon fat from pot, leaving only a film. Brown sausage; set aside with bacon. Pour sausage fat from pot, leaving only a film. Fry ground beef; drain and set aside with other meats. Pour excess fat from pot. Cook onion, pepper and garlic in pot over low heat 2 to 3 minutes. Stir in wine and Worcestershire sauce; simmer uncovered about 10 minutes. Stir in mustard, celery seed, chili powder, salt and pepper; simmer 10 minutes. Mash tomatoes; add tomatoes (with liquid) and meats to onion mixture. Simmer covered 1/2 hour, stirring occasionally. Stir beans (with liquid) into chili. Simmer covered 1 hour, stirring occasionally. Serves 10.

CORN BEEF

Genevieve Tanberg

1 can corn beef	1/3 c. grated onion
1 can cream chicken soup	1 1/2 c. cooked noodles (without salt)
1 c. grated American cheese	Potato chips
1/2 can Sego milk	

Mix all ingredients; put crushed chips on top. Bake 15 minutes at 425°.

FISH BALL

Doris Sapp

1 (8 oz.) pkg. cream cheese	1 1/2 tsp. horseradish
1 pint canned trout <u>or</u> salmon (drained)	1/4 c. celery (diced fine)
2 T. minced onion	1 T. Worcestershire sauce
	Dash salt <u>and</u> pepper (to taste)

Mix well; form into log or ball. Roll in parsley. Good on crackers or snack bread.

Ann Hardaway

FESTIVE FRANKS

1/3 c. finely chopped onions	2 T. Worcestershire sauce
1/3 c. chopped celery	2 T. lemon juice <u>or</u> vinegar
1/2 clove of garlic	2 T. prepared mustard
3 T. shortening	4 drops Tabasco sauce
1 can (10 1/2 oz.) tomato soup	1 lb. frankfurters ( <u>or</u> wieners)
3 T. brown sugar	

Brown onion, celery and garlic in shortening. Stir in remaining ingredients. Simmer 3 to 5 minutes. Add frankfurters and simmer 20 minutes. Makes 4 to 5 servings.

Dorothy Thornby

HAM ROLLS

1 1/4 lb. ground ham	2 eggs
1 lb. ground pork	1 1/2 c. crushed graham crackers
1/2 lb. ground beef	1 c. milk

SAUCE:

1 can tomato soup	1 c. brown sugar
6 T. vinegar	1/2 tsp. mustard

Combine and blend well.

Mix eggs and milk and crushed cracker crumbs together. Add ham, pork and beef. (I have the meat man grind these together and ask for extra lean). Mix well and form into rolls and put in a 13x9 inch baking pan; cover with sauce. Bake 1 hour at 350°. (Can freeze and bake at a later date). Serves 8.

Dorothy Roseth

HAMLETS

12 half chicken breasts (boned)	2 bunches green onions (chopped)
8 oz. cream cheese	12 bacon slices <u>or</u> more

Pound chicken and salt lightly. Chop onions and mix in cream cheese. (Bacon bits are also good). Place some cream cheese mixture in each chicken breast and roll up with 1 or 2 slices of bacon. Fasten with toothpick. Broil 6-8 inches from heat for 30 minutes or bake at 350° for 1 hour.

Hint: Rinse pan in cold water before scalding milk to prevent sticking.



ROAST BEEF

Edna McKinley

- |                                       |                      |
|---------------------------------------|----------------------|
| 1 (6 lb.) rolled <u>or</u> rump roast | 1 tsp. seasoned salt |
| 3 large onions                        | 1/4 tsp. pepper      |
| 3 tsp. Italian seasoning              | 1/2 tsp. onion salt  |
| 1/2 tsp. garlic salt                  | 1/2 tsp. season salt |

Place roast in roaster. Fill to 1/2 the depth of meat with water. Sprinkle with the salt and sliced onions. Roast at 350° until meat is tender. Refrigerate in broth.

SWEDISH HAM BALLS

Sylvia Paulson

- |                                     |                    |
|-------------------------------------|--------------------|
| 2 lb. ground up cooked ham          | 2 tsp. dry mustard |
| 2 c. bread <u>or</u> cracker crumbs | 2 c. brown sugar   |
| 2 eggs                              | 2 tsp. dry mustard |
| 1 c. milk                           | 1 c. vinegar       |
| 1 1/2 lb. pork sausage              | 1 c. hot water     |
| 1 1/2 tsp. Worcestershire sauce     |                    |

Mix first seven ingredients well; shape into small balls and place in cake pan.

Make sauce of the brown sugar, mustard, vinegar and water. Pour over meatballs. Bake at 350° for 1 1/4 hours. (Can be frozen and reheated).

HAMBURGER BALL HOT DISH

Edna McKinley

- |                     |                          |
|---------------------|--------------------------|
| 1 lb. hamburger     | 2-3 medium potatoes      |
| 1 egg               | 1 onion                  |
| 1/2 c. bread crumbs | Green peppers (optional) |
| 4 medium carrots    |                          |

Grind carrots, potatoes, onion and green pepper. Mix together with hamburger, egg and bread crumbs. Mix well. Make large round balls (3 inches); put into 9x13 inch cake pan; pour 1 can cream soup and 1 can of water over top of meat. (Any soup is good). Bake 1 hour at 350°. Good served with a salad and roll.

Hint: When you buy cellophane-wrapped cupcakes and notice that the frosting is stuck to the cellophane, hold the package under the cold water tap for a moment; the cellophane will come off clean.

HAMBURGER ORIENTAL

Genevieve Tanberg

2 onions (finely chopped)  
 3 T. butter  
 1 lb. hamburger  
 1 1/2 c. water  
 1/4 c. soy sauce  
 1/4 tsp. pepper

1 (No. 1) can bean sprouts  
 1 c. celery (chopped)  
 1/2 c. regular rice  
 1 can cream of mushroom soup  
 1 can cream of chicken soup  
 1 can Chinese noodles

Brown onion and celery in butter. Remove from pan and brown rice and beef. Combine soup, water, soy sauce and pepper. Put in 2-quart casserole. Stir bean sprouts in lightly. Bake covered in 350° oven for 30 minutes, then bake uncovered for 30 minutes. Put the Chinese noodles on top either after baking or during the last 30 minutes. (Some use a can of chop suey vegetables instead of bean sprouts).

HAMBURGER PIE

Jan Larson

1 medium onion (chopped)  
 1 lb. hamburger  
 Salt and pepper  
 1 (No. 2) can green beans

1 can tomato soup  
 5 medium potatoes (cooked)  
 1/2 c. milk

Brown meat, onions and seasonings; place in casserole; add drained beans on top of meat. Pour tomato soup over beans. Mash potatoes and add milk to potatoes. Spoon over meat mixture. Bake at 350° for 30 minutes. Sprinkle with paprika before serving.

HAMBURGER TOPPING

Sylvia Paulson

1 lb. hamburger  
 Onion and green pepper (to taste)  
 1 can tomato sauce

1 can mushrooms  
 1 c. grated cheese

Brown hamburger, onion and green pepper; add tomato sauce and mushrooms. Cool. Add grated cheese. Place on hamburger bun halves and broil until bubbly.

Hint: When creaming butter and sugar together, rinse the bowl with hot water first - they'll cream faster.

GROUND BEEF POCKETS

Stacey Zins

Brown:

1 lb. ground beef

1/4 tsp. pepper

1 tsp. salt

1/4 c. chopped onion

Add and boil:

4 1/2 tsp. flour

3/4 c. water

1 beef bouillon cube

Add and cook:

8 oz. vegetables

1 (4 oz.) can mushrooms

2 (8 oz.) refrigerator  
buttermilk biscuits  
(rolled out)

Place 1 biscuit on cookie sheet, fill with meat mixture, top with another biscuit, seal edges with fork. Brush with beaten egg. Bake at 300° until brown, about 10-15 minutes.

GOLDEN SECRET MEAT LOAF

Doris Thorvilson

2 lb. ground lean beef

1/2 tsp. nutmeg

1 c. coarse soft bread crumbs

1/4 tsp. pepper

1 c. applesauce (I use  
sieved - unsweetened)

1 medium onion (chopped)

1 egg

2 tsp. salt

4 oz. Cheddar cheese

Combine bread crumbs, applesauce, salt and pepper. Mix ground beef, onion and egg. Cut cheese into 1/2-inch cubes; fold into mixture. Put into loaf pan. Bake 1 1/4 hours at 350°. Let stand 5 minutes after baking before cutting. This is my brother-in-law's recipe and it is delicious.

NEW ENGLAND MEATBALLS

Helen Tappan

1 lb. hamburger

1 small bottle catsup

1 egg

1 small jar grape jelly

Salt and pepper

1 T. lemon juice

Mix hamburger, egg and salt and pepper. Form into 40 meatballs. Mix catsup, jelly and lemon juice together and dissolve in pan. Add meatballs and simmer for 45 minutes. If used for appetizers, use toothpicks.



Irene Eck

FLANK STEAK

- |                               |                          |
|-------------------------------|--------------------------|
| 1/4 c. oil (olive oil a must) | 1/2 tsp. garlic powder   |
| 2 steaks                      | 1 T. soy sauce           |
| 1 tsp. celery salt            | 2 green onions (chopped) |
| 1 T. coarse black pepper      |                          |

Marinate at least 3 hours. Keep pricking with a fork. I usually marinate about 6 hours. Broil 7 minutes each side for rare; 9 minutes each side for medium; 10 minutes each side for well done. Cut in thin ribbon slices and serve.

Marge Nerison

OVEN-BARBECUED RIBS

- |                                                   |                               |
|---------------------------------------------------|-------------------------------|
| 4 lb. pork spareribs (cut in serving-size pieces) | 2 T. brown sugar              |
| 1 T. butter or margarine                          | 2 T. chopped onion            |
| 1 clove garlic (minced)                           | 1 T. prepared mustard         |
| 1/2 c. catsup                                     | 1 T. Worcestershire sauce     |
| 1/3 c. chili sauce                                | 1 tsp. celery seed            |
|                                                   | 1/4 tsp. salt                 |
|                                                   | Dash bottled hot pepper sauce |
|                                                   | 3 thin lemon slices           |

In large saucepan, add enough salted water to ribs to cover. Cover pan and simmer until nearly tender, about 1 hour. Meanwhile in saucepan, melt butter or margarine; add garlic and cook 4 to 5 minutes. Add catsup, chili sauce, brown sugar, onion, mustard, Worcestershire, celery seed, salt, hot pepper sauce and lemon slices. Bring to boiling. Drain ribs; place in shallow baking pan. Pour boiling sauce over ribs. Bake at 350° for 20 minutes, basting often with sauce. Makes 4 servings.

MUSHROOM SWISS STEAK

Florence Baszler - Char Messmore

- |                                            |                                |
|--------------------------------------------|--------------------------------|
| 2 lb. round steak                          | 1/2 envelope Lipton onion soup |
| 1 envelope Lipton beef flavor mushroom mix |                                |

Line 9x13 inch pan with heavy tin foil. Cut meat into serving-size pieces. Mix soup mixes and dip both sides of meat in it or sprinkle on both sides. Place on foil. Wrap loosely in foil, sealing edges airtight. Bake 1 to 1 1/2 hours at 350°.

OVEN SWISS STEAK

Stacey Zins

1 1/2 lb. round steak  
 3/4 c. flour  
 1 tsp. salt  
 3 T. oil  
 1 can (16 oz.) stewed  
 tomatoes

1/2 c. chopped celery  
 1/2 c. chopped carrot  
 2 T. chopped onion  
 1/2 tsp. Worcestershire sauce  
 1/4 c. (1 oz.) shredded cheese

Cut meat in 4 portions. Combine flour and salt; pound into meat, reserving remaining flour for sauce. Brown meat in hot oil. Transfer meat to shallow baking dish. Blend reserved flour mixture into pan drippings in skillet. Add tomatoes, celery, carrot, onion and Worcestershire sauce to drippings and cook; stir constantly until mixture boils. Pour over meat. Cover and bake at 350° for 2 hours or until meat and vegetables are tender. Sprinkle cheese over meat. Return to oven for a few minutes to melt cheese. Makes 4 servings.

SALISBURY STEAK

Marilyn Thorne

10 3/4 oz. can mushroom soup  
 1 1/2 lb. ground beef  
 1/2 c. dry bread crumbs  
 1/2 tsp. salt

1/8 tsp. pepper  
 1 onion  
 1 egg (slightly beaten)  
 1/3 c. water

Heat oven to 350°. Combine 1/4 of soup with remaining ingredients except water. Mix well. Shape into 6 patties; arrange in single layer in 13x9 inch baking dish. Bake uncovered for 30 minutes. Skim off fat. Combine remaining soup and water; spoon over patties. Bake additional 10 minutes. Garnish with mushroom slices. 6 servings.

SALMON PATTY LOG

Sylvia Paulson

1 (1 lb. can) salmon  
 1 (8 oz.) pkg. cream cheese  
 (softened)  
 1 T. lemon juice  
 2 tsp. grated onion

1 tsp. horseradish  
 Dash salt  
 1/4 tsp. liquid smoke  
 1/2 c. chopped pecans  
 3 T. snipped parsley

Drain and flake salmon, removing skin and bones. Combine next 6 ingredients; mix well and chill. Combine pecans and parsley. Shape salmon mixture in 8x2 inch log or ball. Roll in nut mixture and chill. Serve with crackers.

Marion Tuskind

BBQ SAUCE

1 tsp. cornstarch  
 1/4 tsp. dry mustard  
 1/4 c. cider vinegar  
 1 c. catsup

1/4 c. brown sugar  
 1/2 tsp. onion salt  
 1/2 tsp. celery salt  
 Salt and pepper

Dissolve cornstarch and mustard in vinegar. Add remaining ingredients. Cook, stirring constantly, until thickened. A delicious basting for chicken, hamburgers and spareribs.

Sally Nash

BARBECUE SAUCE

1 tsp. salt  
 1 tsp. chili powder  
 1 tsp. celery seed  
 1/4 c. brown sugar  
 1/4 c. vinegar  
 1/4 c. Worcestershire sauce

1 c. catsup  
 2 c. water  
 Few drops Tabasco  
 1 onion (grated)  
 1 clove (minced)  
 Butter

Mix salt, chili powder, celery seed, brown sugar, vinegar, Worcestershire sauce, catsup, water and Tabasco sauce in saucepan. Simmer for half an hour. Cook onion and garlic 5 minutes in butter, then add to sauce.

Connie Clabaugh

BARBECUE SAUCE

1 medium onion  
 1 c. catsup  
 3 T. brown sugar  
 1/2 tsp. salt  
 Dash pepper  
 Dash cayenne pepper

2 T. vinegar  
 1/4 c. lemon juice  
 3 T. Worcestershire sauce  
 1/2 T. prepared mustard  
 1/2 c. chopped celery

Saute' onion in hot fat until golden brown, then add other ingredients. Cover and simmer 20 minutes. Use with ribs, hamburger, pork, etc.

Joelene Goodover

MEATBALLS

Soak 5 slices bread in 1 can condensed milk. Add 2 pounds ground meat and mix well. Make about 24 meatballs. Arrange in shallow baking pan. Pour over 2 cans onion soup and 2 cans chicken gumbo soup that you have mixed. Cook at 325° for 1 hour uncovered.

BARBECUED SPARERIBS

Edna McKinley

4 lb. spareribs	2 T. Worcestershire sauce
1 c. sliced onions	1/4 c. vinegar
1 c. catsup	1/4 c. brown sugar
1 c. water	2 tsp. dry mustard
2 tsp. salt	

Cut ribs into individual portions; salt and pepper. Place in roaster and bake until cooked through, at least 45 minutes. Combine remaining ingredients in a saucepan and cook until the onions are tender. Pour over ribs, cover and bake at 350° for 1 1/2 hours, basting occasionally with sauce. Pour sauce left from basting over ribs and serve. 6-8 servings.

HINT: The longer you bake them the better the flavors blend, but you have to watch to prevent overcooking the meat.

BARBECUED SPARERIBS

Audrey Johnson

Spareribs (small meaty)	1/8 tsp. chili powder
Sliced onions	1 c. water
1/2 c. catsup	1/2 tsp. mustard
1 1/2 tsp. salt	1 T. brown sugar
1/4 tsp. Tabasco sauce	

Place in bottom of heavy kettle a layer of spareribs. Cover with a layer of sliced onions. Pour barbecue sauce over top. Repeat layers. Cover. Bake at 325° until meat is tender, (2 to 2 1/2 hours). Uncover last 1/2 hour. Serve hot.

SPARERIBS

Sherry Johnson

1 c. water	1 1/2 T. Worcestershire sauce
1 c. vinegar	1/4 c. sugar
3/4 c. minced onion	1/4 c. ketchup
Salt (to taste)	

Combine ingredients and boil 10 minutes. Pour over pork (spare) ribs that have been browned under the broiler and drained. Bake 400° for at least 1 hour, basting occasionally. Add more water if needed, but should be cooked down when done.

Hint: Try using a thread instead of a knife when cake is to be cut when hot.



SAUCY MEAT LOAF WITH SWEET AND SOUR SAUCE

Audrey Johnson

1 envelope brown gravy mix  
 1/2 c. milk  
 1 tsp. instant minced onion  
 2 eggs (slightly beaten)  
 1 T. parsley flakes

2 tsp. soy sauce  
 1/2 tsp. salt  
 Dash pepper  
 1 c. soft bread crumbs  
 2 lb. ground beef

SAUCE:

3/4 c. white sugar  
 1/3 c. white vinegar  
 1/4 c. soy sauce  
 2 T. cornstarch  
 2/3 c. water

15 1/2 oz. can pineapple tidbits  
 1 medium onion  
 1 green pepper

In a large mixing bowl, blend gravy mix and onion. Let stand a few minutes. Add eggs, parsley, soy sauce, salt and pepper. Stir in bread crumbs. Add ground beef and mix well. Shape into two loaves; place in shallow pan. Bake at 350° for 50 minutes. Spoon off excess fat. Pour sweet and sour sauce over loaves. Return to oven for 15 minutes. The remaining sauce is used to pour over meat and rice.

Sauce - Cook mixture until it thickens. Makes 8 servings.

ITALIAN SPAGHETTI SAUCE

Jan Larson

1 lb. hamburger  
 1 large onion (diced)  
 1 green pepper (chopped)  
 1 clove garlic  
 1 medium can mushrooms  
 2 cans tomato paste  
 2 T. olive or Crisco oil

2 cans tomato soup  
 2 soup cans water  
 1/2 tsp. Worcestershire sauce  
 Dash red pepper  
 Dash Tabasco sauce  
 1 tsp. salt  
 1/4 tsp. pepper

Brown hamburger in 2 tablespoonfuls Crisco; when nearly done, remove from heat. Then in oil saute' onion, garlic, mushrooms and green pepper. Put together and add the other ingredients. Cook slowly for 2 hours or until mixture has thickened. Serve over hot spaghetti.

SPAGHETTI AND MEATBALLS

Leona Wenaas

## SAUCE:

3 1/2 c. tomatoes (1 1-pound  
13 oz. can)  
2 1/4 c. tomato paste (3  
6-ounce cans)  
2 1/2 c. water  
1 medium minced onion  
1 minced garlic clove  
1/4 lb. finely chopped salt  
pork

2 T. olive oil  
1 T. chopped parsley  
1 tsp. salt  
1/4 tsp. pepper  
1 T. sugar  
1/2 tsp. oregano  
1 1/2 bay leaves (crushed)  
1/4 c. grated Cheddar cheese

## MEATBALLS:

3/4 lb. ground beef  
3/4 lb. sausage  
2 eggs (beaten)  
1 tsp. salt  
1/8 tsp. pepper

1/4 tsp. oregano  
1/4 c. grated Cheddar cheese  
1 T. chopped parsley  
Dash garlic powder  
1/4 c. bread crumbs

Sauce - Combine tomatoes, tomato paste and water. Bring to boil. Saute' onion, garlic and salt pork in olive oil. Add sauteed ingredients to tomato mixture. Add parsley and remaining ingredients. Blend well. Simmer slowly 1 hour.

Meatballs - Combine ingredients for meatballs. Blend well. Gradually mix in bread crumbs. Shape meatballs and add to tomato sauce. Simmer gently about 40 minutes.

ITALIAN SPAGHETTI PLUS AMERICA

Dorothy Thornby

2 (8 oz.) pkg. spaghetti  
1 lb. sirloin steak  
2 pork chops  
2 T. butter  
1 green pepper (chopped)  
1 medium onion (chopped)

1 stalk celery (cut small)  
1 clove garlic (chopped)  
1 large can mushrooms  
2 cans tomato soup  
1/2 lb. grated sharp cheese

Boil the spaghetti in plenty of salted water until tender; drain. Cut the meat into small pieces and brown them lightly in the melted butter, together with the green pepper, onion, celery and garlic and the mushrooms which have been drained and cut in not too small pieces. Mix with the spaghetti and add the tomato soup and half the cheese. This will be rather thick, so dilute with the mushroom liquid or water to the desired consistency. Pour into a large, buttered casserole, sprinkle with remaining cheese and bake 45 minutes in a slow oven 350°. This serves about 12 persons and is delicious.

MUSHROOM SWISS STEAK

Char Messmore

2 lb. round steak (cut in  
serving-size pieces)

1 envelope Lipton beef flavor  
mushroom soup

Heavy duty tin foil

1/2 envelope Lipton onion soup

Place meat on foil and sprinkle both sides with soup mix.  
Wrap loosely in foil, sealing edges airtight. Place in shallow  
baking pan. Bake 1 to 1 1/2 hours at 350°. Serves 4.

STEW MEAT ROYALE

Gladys Hanson

3-4 lb. stew meat

2 cans cream of mushroom soup

1 pkg. dry onion soup mix

1/4 c. sherry

Put stew meat in casserole. Do not flour, salt and pepper.  
Sprinkle dry onion soup mix over meat, over that put the 2 cans  
mushroom soup and 1/4 cup sherry. Cover and bake 2 to 2 1/2  
hours. Good with whipped potatoes, rice or noodles.

WALDORF STEW

Olga Koen

3 lb. beef (cut in small cubes)

2 c. cut-up carrots

2 medium onions (chopped)

2 c. cubed potatoes

1 1/2 c. celery (cut in pieces)

Arrange above in layers in a roaster. Sprinkle 2 1/2 table-  
spoonfuls instant tapioca. Salt and pepper to taste. Pour over  
all 1 can (303 size) tomato juice; cover roaster with lid. Cook  
in oven 5 hours at 250°. (Do not peek). Other vegetables can be  
used, also canned tomatoes. Serves 8.

EASY TURKEY DIVAN

Verna Strand

2 pkg. frozen broccoli  
(cooked and drained)

1 large can evaporated milk

2 c. turkey pieces

1 can cream of mushroom soup  
(mixed and heated first)

6 slices American cheese

Layer broccoli, turkey and cheese in shallow, medium-size  
casserole. Pour milk and soup over. Bake 25 minutes at 350°. Spread 1 can French onion rings on top. Bake 15 minutes more.  
Serves 6.

SWEET AND SOUR PORK

Dorothy Thornby - K. Walsh

Oil (for frying)  
 4 eggs (beaten)  
 6 T. flour  
 Dash pepper

1 tsp. salt  
 3 lb. lean pork (cut into 1/2-  
 inch pieces)

SWEET AND SOUR SAUCE:

4 T. cornstarch  
 1 tsp. salt  
 1/3 c. granulated sugar  
 1/3 c. brown sugar  
 1/2 c. vinegar

2 c. pineapple juice  
 1 1/2 c. green pepper (cut into  
 strips)  
 1/2 c. thinly sliced onion  
 2 (No. 2) cans pineapple chunks

Pour oil into heavy skillet. Combine eggs, flour, salt, pepper and add to the pork. Mix lightly until every piece of pork is coated. Separate pieces with a fork, drain slightly and drop one piece at a time into skillet. Cook over medium heat until brown on one side, turn and brown on other sides. (I brown them quickly). Finish cooking in a 325° oven for 45 minutes.

Sweet sour sauce - Combine cornstarch, salt, brown sugar, sugar, vinegar, pineapple juice; mix. Cook until slightly thick; stir constantly. Pour sauce over hot pork; let stand at least 10 minutes. Add green pepper, onion, pineapple chunks; cook 2 to 3 minutes. Serve with hot rice. This makes 10 servings.

FRUITED TURKEY ROASTS

Marlene Mills

2 (3 lb.) frozen boneless  
 turkey roasts  
 1 (16 oz.) can crushed  
 pineapple

2 (10 oz.) jars cherry or plum  
 preserves  
 1/4 c. lemon juice  
 1/2 - 1 tsp. ground cinnamon

Prepare turkey roasts, following package directions. Drain pineapple. In saucepan combine pineapple, preserves, lemon juice and cinnamon; heat. Before serving, spoon some of the hot pineapple mixture over turkey. Pass remaining sauce.

Hint: A little salt in the water you boil eggs in will make the eggs come neatly out of the shell.



Sharon Lorang

CHICKEN DIVAN

4 or 6 chicken breasts  
1 can cream of chicken soup  
3/4 c. mayonnaise

1 c. grated American or Cheddar cheese  
1 c. bread crumbs  
1 (10 oz.) pkg. frozen chopped broccoli

Put chicken into boiling salted water until cooked (approximately 10 minutes). In mixing bowl combine mayonnaise, undiluted soup. Cook broccoli according to directions on package. Drain. Put broccoli in bottom of buttered baking dish. Lay cooked boned chicken on top. Pour soup mixture over. Sprinkle with grated cheese and bread crumbs. Place in 400° oven for about 30 minutes.

Glen Coulter

VENISON JERKY

## SUGAR CURE:

1/2 c. Morton's sugar cure

Add to a 5-quart bowl 3/4 full of meat strips. Stir. Add water to cover and stir again. Soak 3-4 hours.

## SAUCE:

3 T. water

2 tsp. Worcestershire sauce

1 tsp. soya sauce

2 tsp. liquid smoke

Oven 150° - cook 5-6 hours. Total time - 8-10 hours.

After soaking meat strips in sugar cure, drain and rinse. Dip each piece in sauce and lay on oven rack. Leave oven door open about an inch and bake for 2 hours. Brush with sauce, turn each piece of meat and brush again. Repeat every hour for 4 hours. (Depending on the size of the pieces of meat, small thin ones may take only 2-3 hours, larger and thicker ones may take 5-6 hours). You will probably need to make 3 or 4 batches of the sauce.

Ferne Schlameus

EASY TURKEY DIVAN

Layer in shallow dish or medium casserole:

2 pkg. frozen broccoli  
(cooked and drained)

2 c. turkey pieces (cooked)

6 slices American cheese

1 can evaporated milk

1 can cream mushroom soup

Mixed together and pour over. Bake at 350° for 25 minutes. Top with French onion rings and bake 15 minutes longer.

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# PIES

# Z



Elisa Fox

## PIES

DEVONSHIRE APPLE PIE

Rosalie Tarum

3/4 c. sugar	1 tsp. lemon juice
1/4 c. packed brown sugar	1/8 tsp. salt
1 T. flour	1/2 c. sour cream
1/2 tsp. cinnamon	4 medium-size apples (pared,
1/4 tsp. nutmeg	cored <u>and</u> sliced - 4 c.)
1 (nine-inch) pie shell	

Mix sugars, flour, spices, lemon juice and salt in a large bowl; stir in sour cream and apples. Spoon into pie shell; sprinkle with streusel topping. Bake at 350° for 40 minutes or until apples are tender and topping is golden. Cool.

STREUSEL TOPPING:

1/2 c. flour	1/2 stick butter <u>or</u> margarine
1/2 c. packed brown sugar	

Mix flour and sugar in a small bowl. Cut in butter with pastry blender until mix is crumbly.

MOM'S BANBURY TARTS

Wenonah Peterson

1 c. seedless raisins (grind	1 c. sugar
raisins <u>and</u> currants to-	2 T. cracker dust
gether - may use all raisins)	1 beaten egg
1/2 c. currants	Juice <u>and</u> rind of 1 lemon

Bring to boil and cook a few minutes. Make a double pie crust recipe. Roll pie crust very thin. Cut in small circles (doughnut cutter size); lay on each a small teaspoonful of filling; wet edges of pastry, fold into ovals, press edges with a fork and prick top with fork (important). Dust with granulated sugar on top. Bake 350° 20 minutes. 3-4 dozen cookies.

EASY CHEESECAKE

Emma Grina

Beat together until smooth:

8 oz. cream cheese	1/2 c. sweetened condensed milk
2 T. lemon juice	

Pour into baked graham cracker crust (cooled) and top with Wilderness fruit filling; chill.

BROWNIE PIE

Leah Jo Viste

3 egg whites  
Dash salt  
3/4 c. sugar  
3/4 c. fine Nabisco chocolate wafer crumbs

1/2 c. chopped walnuts  
1/2 tsp. vanilla  
1 c. sweetened whipped cream

Beat egg whites and salt until soft peaks form; gradually add sugar, beating until stiff peaks form. Fold in crumbs, nuts and vanilla. Spread evenly in lightly greased 9-inch pie plate. Bake at 325° about 35 minutes. Cool. Spread top with sweetened whipped cream. Chill 3-4 hours. Trim with curls of shaved chocolate or chocolate sprinkles.

NO CRUST CHEESECAKE

Sarah Eidsvig

2 pkg. (8 oz.) cream cheese  
(softened)  
2/3 c. sugar

3 extra large eggs  
1 1/2 tsp. vanilla

Beat together creamed cheese, 2/3 cup sugar and eggs. Add vanilla. Mix until smooth with mixer. Pour mixture into buttered 9-inch pie plate. Bake in oven preheated to 350° for 25-35 minutes or until puffy and brown around edges. When done, should spring back when lightly touched with fingertip in center. Cool cake at room temperature for 20 minutes. It will sink slightly.

Thoroughly mix:  
8 oz. sour cream  
3 T. sugar

1 tsp. vanilla

Spread over cake to 1/2-inch from edge. Continue to bake at 350° for 15 minutes. Cool. Serve with fruit or fruited jam.

FUDGE PIE

Hilma Cole

1/4 c. butter  
3/4 c. brown sugar  
3 eggs  
2 c. chocolate chips

2 tsp. instant coffee  
1 tsp. rum flavoring  
1/4 c. flour  
1 c. chopped walnuts

Cream butter and sugar; add eggs one at a time. Melt chocolate over hot water; add to creamed mixture with coffee and flavoring. Stir in flour and walnuts. Pour into unbaked pie shell. Bake at 375° for 25 minutes. Serve with whipped cream.



FROZEN CHEESECAKE

Florence Dolan

1 c. sugar	Pinch salt
3 eggs (separated)	1 large pkg. cream cheese
1/2 pint cream (whipped)	1 tsp. vanilla

Cream sugar and cheese; add egg yolks, salt and vanilla; beat together. Fold in whipped cream and beaten egg whites. May use 1 cup crushed graham crackers, lining pan with half the crumbs, then place the rest on top after adding mixture. Freeze.

May substitute for crumb mixture: 1 cup flour, 1/4 cup brown sugar, 1/2 cup margarine, 1/2 cup walnuts. Bake 350° for 20 minutes; stir after first 10 minutes. Use 9x13 inch pan. (Serves 12).

LEMONADE PIE

Irene Eck

2 1/2 c. graham cracker crumbs	1 (12 oz.) can frozen lemonade
1/2 c. sugar	1 can Eagle Brand milk
1/2 c. butter (melted)	1 (20 oz.) can crushed pineapple
1 large carton Cool Whip	1 c. chopped nuts

Mix together graham cracker crumbs, sugar and butter and put in 2 9-inch pie plates. Shape crust. Drain pineapple. Set aside. Place Cool Whip, frozen lemonade and Eagle Brand milk in bowl and whip until very stiff. Fold in pineapple and nuts. Refrigerate or freeze. Keeps well.

LEMON CHIFFON PIE

Genevieve Tanberg

1 T. Knox gelatine	1 c. sugar
1/4 c. cold water	1/2 tsp. salt
4 eggs	1 tsp. grated lemon rind
1/2 c. lemon juice	Whipped cream

Soak gelatine in cold water 5 minutes. Add 1/2 cup sugar, lemon juice and salt to beaten egg yolks and cook over boiling water to custard consistency. To this mixture add the grated lemon rind, softened gelatine, and stir thoroughly. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other half of sugar has been added. Fill baked pie shell and chill. Just before serving, spread over pie a thin layer of whipped cream.

Florence Linden

LEMON-CHEESE PIE

1 large can evaporated milk  
1 c. sugar  
8 oz. Philadelphia cream  
cheese

6 T. lemon juice  
1 pkg. lemon Jello  
1 c. hot water

Freeze evaporated milk to whip. Cream together sugar, cream cheese and lemon juice. Mix Jello with water and cool. Mix cheese mixture and cooled Jello. Whip evaporated milk with electric mixer. Add lemon mix to whipped milk. Pour into 3 medium or 2 large pie plates. Refrigerate overnight or several hours.

Miriam Martinson

MISSISSIPPI MUD PIE

1 c. flour

1 c. nuts

1 cube softened margarine

Mix well and put in 9x13 inch pan. Bake 350° for 15 minutes. Watch closely - cool crust.

Spread 1st layer (1) 8-ounce cream cheese (softened), 1 cup powdered sugar, 1 cup Cool Whip (2) large box of instant vanilla and chocolate pudding mix; mix well with 4 1/2 cups milk (3) 2 cups Cool Whip; sprinkle with nuts. Freezes well.

Eileen Kelsh

PIE CRUST

1 c. Crisco

2 c. flour

1/2 c. boiling water

1 tsp. baking powder

1 tsp. salt

Combine Crisco, water and salt. Stir real good. Let stand a few minutes. Stir in about 2 cups flour and baking powder. Let stand a few minutes. Roll out 2 pies - two crusts each. Try not to handle dough much. (Recipe calls for 3 cups flour, but I work in 2 cups and work enough flour to handle but not sticky).

Eileen Kelsh

SOUR CREAM PIE

1 c. sour cream

1/4 tsp. cloves

1/2 c. raisins

3 egg yolks

1/4 c. sugar

1 egg white

1/2 tsp. cinnamon

Combine ingredients. Bake like a custard pie. Use whites of 2 eggs for meringue. Put this on after pie is baked and brown like you would a lemon pie.

NEVER FAIL PIE CRUST

Olga Koen

1 lb. lard

4 c. flour

Blend to size of peas.

12 T. cold water

1 tsp. salt

Dissolve salt in water.

Make a well in flour and lard mixture; pour in water; mix. Knead well for about 2 minutes. Makes enough for 4 2-crust pies. May be made into balls (size for one crust) and frozen. Remove, thaw and roll.

PIE CRUST

Anna Lou Meland

1 c. lard (you must use lard)

1/2 c. flour

1/2 c. water

1/2 tsp. salt

Beat together. Add 2 1/2 cups flour. Very good.

PIE CRUST WITH EGG

Sharon Kunka

3 c. flour

1 1/2 c. shortening

Mix well.

1 tsp. salt

1/2 tsp. baking powder

1 egg (beaten)

1/2 c. water

1 tsp. vinegar

Mix together and then add to dry ingredients.

REAL GOOD PIE CRUST

Eileen Kelsh

1 c. Crisco

1 tsp. salt

1/2 c. boiling water

Stir real good and let stand a few minutes. Stir in about 2 cups flour and 1 teaspoonful baking powder; stand a few minutes. Roll out. Makes 2 pies - 2 crusts each.

NOTE: I work 2 cups flour and some more so can handle and not sticky. Less handling, dough not tough.

HINT: Washing windows - 1/2 cup ammonia, 1/2 cup white vinegar and 1 tablespoonful cornstarch. Mix and put in small pail (ice cream bucket) or 3-pound coffee can to be able to fill with water.

BETTY CROCKER STIR-IN-ROLL PIE SHELL

Mix together:

1 1/3 c. flour

Pour into one measuring cup (but don't stir together):

1/3 c. cooking oil

1 tsp. salt

3 T. cold milk (can use skim milk)

Then pour all at once into flour. Stir until mixed. Press with hands into smooth ball. Flatten slightly. Place between 2 sheets of waxed paper (12-inch square). Roll out gently until circle reaches edges of paper. (Wax paper will not slip when you roll if table top under paper is slightly damp). Peel off top paper. If dough tears, mend without moistening by pressing edges together. Lift paper and pastry by top corners; they will cling together. Place paper side up in 9-inch pie pan. Carefully peel off paper. Gently ease and fit pastry into pan. Build up fluted edge. Prick dough thoroughly with fork. Bake 8-10 minutes in very hot oven 475°.

Florence Baszler

FRESH PEACH PIE

2 c. peaches

1/4 c. sugar

30 marshmallows

1/4 c. milk

1 c. cream (whipped) or 1 pkg.

Dream Whip

1 prepared pie shell

Prepare regular or graham cracker crust. Must be baked. Cut up peaches fine. Sprinkle with sugar and let stand while preparing rest of filling. Melt marshmallows in milk. Cool. Whip cream. Fold peach, marshmallow and cream mixtures together. Pour in pie shell and refrigerate 3 to 4 hours before serving.

Karyl Viste

PUMPKIN PIE

2 eggs

1 c. sugar

1 can pumpkin

1 tsp. cinnamon

1/2 tsp. cloves

1/2 tsp. ginger

1/4 tsp. salt

3/4 c. milk

1/4 c. cream

1 tsp. vanilla

Beat 2 eggs, then add sugar, pumpkin, cinnamon, cloves, ginger and salt. Mix, then add milk, cream and vanilla. Pour into unbaked pie shell. Bake at 425° for 15 minutes and then lower to 350° for 45 minutes.



FROST ON PUMPKIN PIE

Florence Baszler

1 1/2 c. crushed graham  
crackers  
1/4 c. sugar  
1/4 c. melted oleo or butter  
1 c. cream  
1 1/4 c. powdered sugar  
Vanilla (to taste)  
1 pkg. plain Knox gelatin  
1/4 c. cold water

3 eggs (separated)  
1/3 c. sugar  
1 1/4 - 1 1/3 c. mashed pumpkin  
1/2 c. milk  
1/2 tsp. salt  
1/2 tsp. cinnamon  
1/4 tsp. allspice  
1/4 c. powdered sugar

Combine 1 1/2 cups graham crackers, 1/4 cup sugar and melted oleo. Press in pan and bake at 300° for 10 minutes. Whip cream until it stands in peaks. Add 1 1/4 cups powdered sugar (sift before measuring). Add vanilla to taste. Gently beat until mixture is stiff. Chill until ready to use. Soften gelatin in cold water. Beat egg yolks; add 1/3 cup sugar, pumpkin, milk, salt, cinnamon and allspice. Mix well and cook over medium heat until it boils. Cook 2 minutes longer, stirring constantly. Add gelatin and stir until dissolved. Cool. Make meringue of 3 egg whites and 1/4 cup powdered sugar. Fold into pumpkin mixture. Fill crust with layers of pumpkin, layer of cream filling, another layer of pumpkin and the rest of the cream filling. Refrigerate. Keeps for several days. Nuts can be sprinkled over the top.

RHUBARB MERINGUE PIE

Karyl Viste

2 T. butter  
2 c. cut rhubarb  
1 1/4 c. sugar

2 T. cornstarch  
1/4 c. sweet cream  
2 egg yolks (beaten)

Melt butter and add rhubarb. Add 1 cup sugar and cook until rhubarb is soft. Mix 1/4 cup sugar, cornstarch, cream and egg yolks. Add to rhubarb mixture. Cook until thick. Pour into baked crust. Put on a meringue made with the 2 egg whites beaten with 4 tablespoonfuls sugar and brown.

HINT: To cut cinnamon rolls use a piece of string rather than a knife. Put string under roll and bring to the top and cross clipping off each roll without flattening dough.

Betty Johansen

SOUR CREAM PIE

1 c. sour cream  
 1/2 tsp. cinnamon  
 Pinch salt  
 1/4 c. raisins  
 3 egg whites (for meringue)

1 c. sugar  
 1/4 tsp. cloves  
 3 egg yolks  
 1 level T. flour  
 1 (9-inch) baked pie crust

Mix ingredients all together. (Mix flour well with sugar before adding to liquid mixture). Bring to a boil, stirring constantly. Boil for a minute or two. Pour into baked pie crust and top with meringue. (Add 2 tablespoonfuls sugar to frothy egg whites when beating for meringue). Bake at 350° about 10 minutes or until meringue is light brown.

Berdelle Boobar

STRAWBERRY PIE

Make pie crust and cool. Put fresh washed strawberries in cool pie shell. Combine in saucepan: 1 3/4 cups water, 3/4 cup sugar and 2 tablespoonfuls cornstarch. Cook over medium heat, stirring constantly. Boil 2 minutes. Add 1 package strawberry Jello. Pour cooked mixture over strawberries. Chill. Top with whipped cream.

Rosalie Tarum

FRESH STRAWBERRY PIE

1 pkg. Jello vanilla pudding  
 1 pkg. strawberry Jello  
 2 c. water  
 1 tsp. lemon juice

1 1/2 c. whipped topping  
 2 c. sliced fresh strawberries  
 1 (9-inch) graham cracker crust

Place first 4 ingredients in saucepan and stir until mixture comes to a boil. Cool. Fold strawberries into whipped topping. Then fold into pudding mixture. Pour in pie shell and cool in refrigerator.

# SALADS



Jenni Eidsvig

## SALADS

APPLE CHEESE SALAD

Mary Miller (Laura Haugen)

- |                               |                          |
|-------------------------------|--------------------------|
| 1 c. hot water                | 1/2 c. finely cut celery |
| 2/3 c. red cinnamon candies   | 1 pkg. lemon gelatin     |
| 1 1/2 c. sweetened applesauce | 1/2 c. chopped walnuts   |
| 2 (3 oz.) pkg. cream cheese   | 1/2 c. mayonnaise        |
| (I use less)                  |                          |

Pour hot water over candies; stir over low heat until dissolved. Add gelatin; stir until dissolved. Add applesauce. Pour 1/2 of mixture in 8-inch square pan or mold of comparable size. Chill this half until firm. Keep remaining mixture at room temperature so it will not set. Blend cream cheese (room temperature), nuts and celery. Add mayonnaise. Spread in a layer over firm apple mixture. Spoon remaining apple mixture over this. Chill well until firm, then unmold. Best made evening before serving to make sure it is good and firm.

APPLE AND RAISIN COLESLAW

Hilma Cole

- |                              |                  |
|------------------------------|------------------|
| 1 head cabbage               | 1/4 tsp. paprika |
| 1 medium red apple (unpared) | 1 1/2 tsp. sugar |
| 1 1/2 c. sour cream          | 1 tsp. salt      |
| 2 egg yolks                  | 1/3 c. raisins   |
| 2 T. lemon juice             |                  |

Shred cabbage fine; add chopped apple to cabbage. Beat together sour cream, egg yolks, lemon juice, paprika, sugar and salt. Pour over cabbage and applesauce. Toss until well coated. Chill at least 30 minutes.

BROCCOLI-CAULIFLOWER SALAD

Trudi Schmidt

- |                        |                            |
|------------------------|----------------------------|
| 1 head cauliflower     | Salt and pepper (to taste) |
| 2 or 3 stalks broccoli | 1 T. vinegar               |
| 1 bunch green onions   | Dash Worcestershire sauce  |
| 1 c. mayonnaise        | Dash Tabasco               |
| 1/2 c. sour cream      |                            |

Cut up vegetables; mix dressing, pour over vegetables and refrigerate for 24 hours.



Millie Vasichuk

BUTTERMILK SALAD

1 (6 oz.) pkg. peach gelatin  
 3 T. sugar  
 1 can (small or medium)  
 pineapple (undrained)

2 c. buttermilk  
 1 small carton Cool Whip  
 1/2 c. nuts

Boil gelatin, sugar and pineapple until gelatin is melted.  
 Cool; add other ingredients and pour into mold.

Marian Skibsrud

CABBAGE SALAD

1 pkg. lemon Jello  
 1 c. hot water

1 T. vinegar

When this is congealed beat it and add 3/4 cup salad dressing. To this mixture add 1 cup chopped cabbage, 1/4 cup green pepper, 1/4 cup sliced olives, 1/4 cup grated onion. Pour into mold and refrigerate.

Thelma Christensen

CABBAGE SLAW

8 c. shredded cabbage  
 1 small onion (sliced thin)  
 1 c. sugar  
 1 c. vinegar

3/4 c. oil  
 1 tsp. mustard seed  
 1 tsp. celery seed  
 1/2 tsp. salt

Layer cabbage, onion and sugar in bowl. Mix remaining ingredients and boil for a few minutes. Pour hot over cabbage. Cover and refrigerate. Keeps for quite awhile.

Gladys Hanson

FROZEN COLESLAW

1 large head cabbage (chopped) 1 T. salt

Mix with hands and let set 2 hours.

Bring to boil:

2 c. sugar

1/2 c. water

1/2 c. vinegar

Let stand until cold.

At the end of two hours drain the cabbage and add celery, 1 red pepper, 1 green bell pepper, 1/2 tablespoonful celery seed and 1/2 tablespoonful mustard seed. Mix well and store in covered jars or containers in refrigerator or freezer.

CHERRY FRUIT SALAD

Char Messmore

- |                                            |                                 |
|--------------------------------------------|---------------------------------|
| 1 can cherry pie filling                   | 1 1/2 c. miniature marshmallows |
| 1 large can crushed pineapple<br>(drained) | 1 small can mandarin oranges    |
| 1 can Eagle Brand condensed<br>milk        | 1 medium container Cool Whip    |
|                                            | 1 c. coconut                    |

Blend pie filling and condensed milk. Add fruit. Add remaining ingredients. Keep refrigerated.

CHERRY SALAD

Sherry Freiboth

- |                                    |                                               |
|------------------------------------|-----------------------------------------------|
| 2 small pkg. black cherry<br>Jello | 2 c. cherry juice (add water to<br>make 2 c.) |
| 1 small can crushed pineapple      | 1 can cherries (pitted)                       |
| 2 c. hot water                     |                                               |

## TOPPING:

- |                                                  |                                       |
|--------------------------------------------------|---------------------------------------|
| 1 pkg. Dream Whip (prepare<br>according to pkg.) | 1 small pkg. softened cream<br>cheese |
|--------------------------------------------------|---------------------------------------|

Beat together until smooth, spread over set Jello and sprinkle with chopped nuts.

CHINESE CABBAGE SALAD

Sherry Freiboth

- |                                      |                                        |
|--------------------------------------|----------------------------------------|
| 1 head Chinese cabbage<br>(shredded) | 1 small bunch green onions<br>(sliced) |
| 1 box fresh mushrooms (sliced)       | 1 can water chestnuts (sliced)         |

## DRESSING:

- |                 |                |
|-----------------|----------------|
| 1 c. mayonnaise | 3 T. soy sauce |
|-----------------|----------------|
- Sprinkle Chinese noodles on top.

CHRISTMAS SALAD

Sharon Kunka

- |                                                 |                                 |
|-------------------------------------------------|---------------------------------|
| 1 can cherry pie filling                        | 1 1/2 c. miniature marshmallows |
| 1 small can crushed pineapple<br>(well drained) | 1 medium container Cool Whip    |
| 1 can sweetened condensed milk                  | 1 small pkg. pecan pieces       |

Mix well in order given. This freezes well.

Emma Giina

COTTAGE CHEESE-JELLO SALAD

- 1 large cottage cheese
- 1 family-size orange Jello
- 1 can mandarin orange sections

1 can crushed pineapple (tall narrow size)

Cool Whip (1 large container)

Stir dry Jello into cottage cheese. Fold in drained fruit. Fold in Cool Whip. Can also use lime Jello and pineapple or cherry or raspberry Jello and fruit cocktail. Recipe may easily be cut in half.

Char Messmore

CRANBERRY-APPLE SALAD

- 2 cans (1 lb. each) whole berry cranberry sauce
- 2 c. boiling water
- 2 pkg. (3 oz.) strawberry Jello
- 2 T. lemon juice

- 1/2 tsp. salt
- 1 c. mayonnaise
- 2 c. diced apple
- 1/2 c. chopped walnuts

Melt cranberry sauce over medium heat. Drain, reserving liquid and berries. Mix together cranberry liquid, water and gelatin; stir until gelatin is dissolved. Add lemon juice and salt. Chill until mixture mounds slightly on a spoon. Add mayonnaise; beat until smooth. Fold in cranberries, apples and nuts. Pour into 2-quart mold and chill overnight. Makes 10-12 servings.

Margaret Throckmorton

CRANBERRY WOBBLER

- 1 1/2 c. ground cranberries
- 1/2 c. sugar
- 2 pkg. (3 oz.) orange or lemon Jello
- 1/4 tsp. salt
- 2 c. boiling water
- 1 1/2 c. cold water

- 1 T. lemon juice
- 1/4 tsp. cinnamon
- 1/8 tsp. cloves
- 1 orange (diced)
- 1/2 c. chopped almonds or walnuts

Combine cranberries and sugar. Set aside. Dissolve Jello and salt in boiling water. Add cold water, lemon juice and spices. Chill until thickened. Fold in cranberries, oranges, and nuts. Spoon into 6-cup mold. Chill until firm, about 4 hours. Makes 12 servings.

CRISPY GREEN SALAD

Irene Eck

1 box frozen peas (10 oz.)  
 1 c. diced celery  
 1/2 tsp. salt  
 1/4 c. green onions and tops  
 Combine ingredients.

1 c. sour cream  
 1 c. salted cashews  
 1/4 c. bacon (diced and crisp)

CURRY CHICKEN SALAD

Gladys Hanson

2 c. turkey or chicken  
 (cut in pieces)  
 1/2 c. celery  
 Toss and marinate overnight.

3 T. clear French dressing

Add:

1 tsp. onion (grated)  
 1 tsp. parsley (chopped)  
 1/3 c. Miracle Whip salad  
 dressing

1/2 tsp. curry powder  
 1/2 c. cashews, almonds or  
 pecans (cashews best)  
 1 (11 oz.) can mandarin oranges

Toss and serve on lettuce leaf. Serves 6-8.

FRUITED CHICKEN SALAD

Karyl Viste

4 c. diced cooked chicken  
 1 (15 oz.) can pineapple  
 chunks (drained)  
 1 c. chopped celery  
 1 (11 oz.) can mandarin  
 oranges (drained)  
 1/2 c. sliced pitted ripe  
 olives

1/2 c. chopped green pepper  
 2 T. grated onion  
 1 c. salad dressing  
 1 T. prepared mustard  
 1 (5 oz.) can chow mein noodles  
 Lettuce leaves

Combine ingredients down through onions. Blend salad dressing and mustard. Toss gently with chicken mixture. Cover and chill several hours. Just before serving, mix in the chow mein noodles and turn into a lettuce-lined bowl.

FRUIT SALAD

Kay Craig

1 cantaloupe  
 1 peach  
 Green grapes  
 Honey

1 pear  
 1 can mandarin oranges  
 1 lemon

Peel and cut up cantaloupe, pear and peach. Add some green grapes and oranges. Cover with juice of 1 lemon and drizzle with honey.



Florence Linden

GOOD CHICKEN SALAD

5 c. cooked chicken (in chunks)  
 1 1/2 c. sliced celery  
 1 (3 1/2 oz.) can pineapple chunks (drain)

1 1/2 c. green seedless grapes  
 3 c. cooked rice  
 1 can mandarin oranges  
 1 c. slivered almonds

DRESSING:

1 tsp. salt

2 T. salad oil

2 T. orange juice

1 1/2 c. mayonnaise

Mix and let stand overnight or several hours. Serves 15.

Gladys Hanson

SHOESTRING CHICKEN SALAD

1 c. raw carrots (shredded)

1/4 c. chopped onion

1 c. chopped celery

1 c. diced chicken

Toss the first four ingredients together and add 1/2 cup salad dressing (not mayonnaise) thinned with cream. You can add 1 tablespoonful pickle relish. Mix well and pour over tossed ingredients. Just before serving, add 1 small can of shoestring potatoes and toss lightly again. This stays good for one meal only as the potatoes soften if refrigerated.

Romaine Rossmiller

DILLY CUCUMBER SALAD

8 c. thinly sliced cucumbers  
 (about 4 medium)

1 1/2 c. dairy sour cream

1 small clove garlic (crushed)

2 T. salad oil

2 tsp. sugar

1 tsp. salt

1 tsp. wine vinegar

1/2 tsp. dill weed

Place cucumbers in large bowl. Mix remaining ingredients except dill weed; pour over cucumbers and mix gently. Sprinkle with dill weed. Cover. Refrigerate at least 1 hour. Mix lightly before serving.

HINT: If a recipe calls for herbs and spices that don't dissolve, such as bay leaves, whole cloves, garlic buds, etc., tuck them into a metal teaball. With the teaball chain hooked over the side of the pan, it's easy to remove the seasonings after cooking or before if the flavors threaten to be too strong.

FROSTED SALAD

Borghild Thorpe

2 pkg. lemon Jello  
1 c. boiling water  
2 c. 7-Up

2 1/2 size can drained, crushed  
pineapple  
2 large bananas (sliced)  
1 c. miniature marshmallows

FROSTING:

1/2 c. sugar  
2 T. flour  
1 beaten egg

2 T. butter  
1 c. whipping cream  
1/2 c. grated cheese

Mix Jello, boiling water and 7-Up; chill until almost set. Add pineapple, bananas and marshmallows. Put in 9x12 inch pan. When firm, frost.

Frosting - Mix sugar, flour and egg; cook until thick. Add butter and chill. Whip cream; add grated cheese. Fold into custard mixture. Spread over salad and chill overnight. Sprinkle grated cheese on top.

FRUITED PERFECTION SALAD

Marge Nerison

1 can fruit cocktail (16 oz.)    1 c. shredded cabbage  
1 (3 oz.) pkg. lime Jello    1/3 c. chopped nuts  
1 c. ginger ale    2 pimentos

Drain syrup from fruit cocktail and add water to make 1 cup. Heat to boiling and add to Jello. Cool and add ginger ale. Let partially set and add rest of ingredients.

GUACAMOLE SALAD

Char Messmore

1 large ripe avocado  
1 large tomato  
Salt and pepper

2 T. finely chopped onion  
1 tsp. mayonnaise  
1/8 tsp. chili powder

Peel avocado and remove seed. Mash it coarsely with fork. Peel tomato and chop into small pieces. Chop and add onion and tomato to avocado. Salt and pepper to taste. Add chili powder and mayonnaise. Mix. Keep refrigerated.

HINT: For clover-leaf rolls, shape only one ball of dough to fit each muffin tin, instead of shaping so many balls and cut the ball into four parts right in the pan with a sharp scissors.

Rosalie Tarum

HAM AND SHRIMP SALAD

- 6 eggs (hard cooked)
- 1 (16 oz.) pkg. frozen shelled  
and deveined shrimp
- 1 (10 oz.) pkg. frozen peas  
(thawed)

- 1 (8 oz.) pkg. sliced cooked ham  
(cut into bite-size pieces)
- 3/4 c. mayonnaise
- 3/4 tsp. salt
- Lettuce leaves

Cook frozen shrimp, drain, place in large bowl. Cut eggs into bite-sized pieces. Add to shrimp with peas, ham, mayonnaise and salt; gently stir in. Line bowl or platter with lettuce leaves; spoon in salad.

Sylvia Paulson

JELLO SALAD

- 1 large box strawberry-banana  
Jello
- 2 c. boiling water

- 2 pkg. frozen strawberries
- 3-4 bananas
- 1 pint sour cream

Dissolve Jello in boiling water. Add frozen strawberries. Put bananas through blender and add to Jello. Pour one-half mixture in pan. Let set. Spread sour cream over set Jello. Pour other half Jello in pan. Let set. (Use 9x13 inch pan).

Irene Eck

LAYERED LETTUCE SALAD

- 1 c. sour cream
- 1/3 c. sugar
- 1/2 c. real mayonnaise
- 1 T. vinegar
- Leaf lettuce

- Head lettuce
- 2 c. chopped celery
- Thinly sliced red onion rings
- 6 slices crisped, diced bacon
- 1/2 c. Parmesan cheese

Mix together sour cream and sugar and let stand an hour or so. Mix together mayonnaise and vinegar and let stand. Do not mix sour cream mixture and mayonnaise mixture together. About 2 hours before serving, arrange leaf lettuce and head lettuce in bowl. May use either leaf or head but best together. Mix with celery. Drizzle sour cream dressing first over mixture then vinegar dressing. Add onion rings and bacon. Lastly add Parmesan cheese.

**HINT:** When slicing a roast it is easier when warm rather than hot. When roast comes out of the oven, let it stand 10 minutes before slicing.

Dorothy Thornby

LEAFY GREEN SALAD

2 bunches greens (torn to bite-size pieces)  
 1/2 lb. bacon (browned and crumbled)  
 1/2 head cauliflower (broken into bite-size pieces)

1 bunch green onions (chopped)  
 1 1/2 c. bean sprouts (drained)  
 1 can water chestnuts (sliced and drained)  
 1/2 - 3/4 lb. fresh mushrooms

DRESSING:

3 T. lemon juice  
 1/3 c. catsup  
 1 c. salad oil  
 1/2 c. sugar

1 c. vinegar  
 1 tsp. Worcestershire sauce  
 1 1/2 tsp. salt

Mix dressing the night before and add the sliced mushrooms. Layer the salad ingredients along with the mushrooms and serve with the dressing. Serves 6-8.

Gladys Hanson

LEMON PINEAPPLE SALAD

1 pkg. lemon Jello (3 oz.)  
 1 (No. 2) can crushed pineapple  
 1 c. diced celery  
 1 can pimentoes

1/2 c. chopped nuts  
 1 (3 oz.) pkg. Philadelphia cream cheese  
 1/2 pint whipping cream

Make Jello with pineapple juice (use no more than 1 cup liquid). Cool; add Philadelphia cream cheese and mix well; add other ingredients, folding whipped cream in last. Drain pineapple for liquid.

Marge Nerison

LIME GELATIN AND CREAM CHEESE SALAD

1 (3 oz.) pkg. lime gelatin  
 1 c. boiling water  
 1/2 pint whipping cream  
 1 (3 oz.) pkg. cream cheese

1/2 c. nuts  
 1 small bottle maraschino cherries (drained)  
 1 c. pineapple (drained)

Dissolve gelatin in hot water and let cool until partially set. Whip the cream and add softened cream cheese. Add to partially set gelatin and fold in remaining ingredients. Chill until firm.



MARINATED FRESH VEGETABLES

Karyl Viste

2 tomatoes  
2 stalks celery  
1 zucchini

1 onion  
1 green pepper  
1/2 cucumber

DRESSING:

1/2 c. sugar  
1/2 c. cider vinegar

1/2 tsp. salt  
1/8 tsp. pepper

Peel tomatoes, discard seeds and cut in 1/2-inch squares. Dice celery, zucchini, onion, green pepper and cucumber. Toss together and blend with dressing. Chill 4 hours. Drain and serve in chilled bowl.

MOLDED PINEAPPLE CHEESE SALAD

Thelma Christensen

1 pkg. lemon or orange Jello  
1 c. hot water  
3 T. sugar  
3 T. lemon juice  
3/4 c. grated American cheese

8 1/2 oz. can crushed pineapple  
and juice  
1 c. whipped cream  
Celery  
Mayonnaise

Dissolve Jello in water. Boil 3 minutes and cool. Add sugar, lemon juice and pineapple before cooling. When about set, add whipped cream. Cut in squares or mold to serve.

For topping, chop a little celery fine and mix into mayonnaise.

MOLDED VEGETABLE SALAD

Florence Baszler

1 envelope Knox gelatin  
1 pkg. lemon Jello  
Water  
1 tsp. salt  
1/4 c. vinegar  
Cucumber

1/2 c. celery  
1/4 c. chopped green pepper  
1/4 c. sliced radishes  
2 T. green onions  
Lettuce leaves

Soak gelatin in 1 1/2 cups cold water. Add 1 1/2 cups boiling water to lemon Jello. Mix the two gelatins together and add salt and vinegar. Slice cucumber, placing them in mold overlapping. Pour several tablespoonfuls of Jello over cucumbers and put in refrigerator to set. Chop cucumbers, celery, green pepper, radishes and green onions. Add to Jello mixture and refrigerate until syrupy. Spoon into mold over cucumbers. Refrigerate until set. Unmold on lettuce leaves. Grease salad mold with salad oil before you add Jello and cucumbers.

MOLDED SALAD

Mavis Barth

- |                              |                                  |
|------------------------------|----------------------------------|
| 1 (3 oz.) pkg. lemon gelatin | 3/4 c. mixed grated onion, green |
| 3/4 c. boiling water         | pepper <u>and</u> carrots        |
| 1 c. sour cream              | 1/2 c. chopped nuts              |
|                              | Salt (to taste)                  |

Dissolve gelatin in boiling water. Chill until it begins to congeal. Beat in the sour cream until smooth; add rest of ingredients. Pour into 1-quart mold and chill. Garnish with sliced cucumbers if desired. (Serves 6-8).

MUSHROOM-ZUCCHINI SALAD

Trudi Schmidt

- |                                                      |                             |
|------------------------------------------------------|-----------------------------|
| 2 1/2 c. sliced fresh mushrooms                      | 2 T. salad oil              |
| 1 medium zucchini <u>or</u> cucumber (thinly sliced) | 2 T. vinegar                |
| 1/4 c. sliced green onion                            | 1/2 tsp. salt               |
| 1 medium tomato (chopped)                            | 1/2 tsp. pepper             |
|                                                      | 1/2 tsp. marjoram (crushed) |

Combine mushrooms, zucchini, tomato, onion. In a screw-top jar combine remaining ingredients. Cover. Shake well. Toss with vegetables, cover and chill 4 hours.

PARADISE GOLDEN RING

Goodie Norby

- |                                       |                             |
|---------------------------------------|-----------------------------|
| 1 lb. cottage cheese                  | 1/4 c. lemon juice          |
| 1 (No. 2 1/2) can Bartlett pears      | 1 bottle ginger ale (7 oz.) |
| 1 (11 oz.) can mandarin oranges       | 6 maraschino cherries       |
| 2 small pkg. lemon flavored gelatin   | 1/2 c. whipped cream        |
| 2 c. hot pear <u>and</u> orange juice | 1/3 c. toasted almonds      |

Dissolve gelatin in hot syrup. Cool. Add lemon juice and ginger ale. Place 6 pear halves in oiled ring mold. Arrange 2 orange segments and a cherry between each pear. Cover with 1 inch of gelatin. Chill. Combine rest of gelatin with whipped cream, remaining oranges and diced cherries. Fill mold. Chill until firm. Unmold on salad greens. Fill center with cottage cheese and garnish with toasted almonds.

POPPY SEED DRESSING SALAD

Irene Eck

1/3 c. vinegar  
 1/4 c. lime juice  
 3/4 c. sugar  
 1 tsp. salt  
 1 tsp. poppy seeds  
 1 tsp. dry mustard  
 1 tsp. paprika  
 1/4 tsp. onion juice  
 1 c. salad oil  
 Leaf lettuce

Head lettuce  
 Large can chunk pineapple  
 Red onion (thinly sliced)  
 1 apple  
 1 orange  
 1 cucumber  
 1/2 c. dry roasted peanuts  
 1 banana  
 1 c. green grapes

Combine vinegar, lime juice, sugar, salt, poppy seeds, mustard, paprika. Bring to a boil and add onion juice and salad oil. Tear up lettuce and small amount of head lettuce. Add pineapple, red onion, apples, oranges, cucumber, peanuts, banana and grapes.

PRETTY PINK SALAD

Marge Nerison

1 can (13 1/2 oz.) crushed pineapple (juice and all)  
 1 (3 oz.) pkg. grape Jello  
 16 large marshmallows (1 1/2 c. small ones)  
 1 (8 oz.) pkg. cream cheese (softened)  
 1/4 c. milk  
 1 envelope whipped topping mix

Heat first 3 ingredients until marshmallows are melted. Set aside to cool a bit. In large bowl beat cheese and milk until smooth. Fold in topping mix whipped according to directions. When gelatin mixture has cooled, combine the two mixtures and pour in pan or mold. Refrigerate until set.

RASPBERRY NUT SALAD

Dorothy Thornby

2 pkg. (3 1/2 oz.) raspberry gelatin  
 1 c. hot water  
 2 (10 oz.) pkg. frozen raspberries  
 1 (No. 2) can crushed pineapple  
 1 c. coarsely ground walnuts  
 1 pint sour cream  
 1 c. marshmallows

Dissolve gelatin in hot water. Fold in fruit and nuts (do not thaw raspberries; they thaw very quickly in hot water). Pour half the mixture into a mold and place in refrigerator until firm.

Mix sour cream and marshmallows together. Spread evenly on top of firm gelatin; add remaining fruit mixture. Chill until firm. Unmold and serve on lettuce. 10 servings.

RED, WHITE AND BLUEBERRY SALAD

Kristin Walker

## FIRST LAYER:

1 pkg. (3 oz.) raspberry Jello    1 c. hot water and 1 c. cold water

## SECOND LAYER:

1 c. coffee cream and 1 c. sugar (heated) or use milk and 1/2 c. sugar to cut calories    1 pkg. (1 T.) unflavored gelatin (dissolved in 1/2 c. cold water)  
1 (8 oz.) pkg. cream cheese

Stir gelatin into hot cream and sugar mixture. Use blender to mix cheese into hot mixture. Then stir in 1 teaspoonful vanilla and 1/4 cup chopped pecans. Cool and pour over first layer that has set.

## THIRD LAYER:

1 (3 oz.) pkg. raspberry Jello    1 (15 oz.) can blueberries and and 1 c. hot water    juice

Cool and pour over second layer. Use 7 1/2 x 11 1/2 inch pan. Serves 12-15.

SEAFOOD BREAD SALAD

Margaret Bleken

18 slices sandwich bread    1 c. minced celery  
1/4 c. butter (or as much as needed)    2 (6 1/2 oz.) cans crab (drained)  
3 hard-cooked eggs (chopped)    1 (4 1/2 oz.) can shrimp (drained and rinsed)  
2 T. minced onion    1 1/2 c. mayonnaise  
Dash salt and pepper

Trim crusts from bread; spread lightly with butter. Cut into 1-inch cubes. Combine with hard-cooked eggs and onions. Cover. Chill overnight. Three hours before serving, toss with remaining ingredients. Chill. 9 servings.

SURPRISE SALAD

Miriam Martinson

1 can cherry pie filling    1 small can sweetened condensed milk  
1 small can drained pineapple    12 oz. Cool Whip

Mix well; refrigerate.



7 LAYER SALAD

Carol Entner

1 1/2 head lettuce (break apart)

Place in large bowl or Pyrex cake pan. Put the following on top in layers: 3/4 cup celery, 1/2 cup chopped green pepper, 1/2 cup chopped onions, 1 package frozen peas, cooked and drained), 1 pint Hellmann's mayonnaise (spread over like frosting). Sprinkle with 2 tablespoonfuls sugar, 8 ounces Cheddar cheese, grated, 15 strips bacon, browned and crumbled. Cover and let set for at least eight hours. Toss when ready to serve. You must use mayonnaise. May use Swiss cheese and Bacos.

SHOE PEG SALAD

Margaret Throckmorton

1 c. diced celery  
1 diced green pepper  
1 c. minced onion  
1 c. diced pimento

1 can small peas (drained)  
1 can French style green beans (drained)  
1 can Shoe Peg corn (drained)

## DRESSING:

3/4 c. salad oil  
3/4 c. sugar  
3/4 c. white vinegar

1 T. water  
1 tsp. salt  
1 tsp. pepper

Boil dressing for 5 minutes and cool. Pour over vegetables. Let stand several hours or overnight, preferably.

SPINACH AND MUSHROOM SALAD

Marilyn Thorne

2 T. lemon juice  
4-5 T. olive oil  
3/4 tsp. salt  
1/8 tsp. freshly ground pepper  
1/8 tsp. dry mustard  
1/4 tsp. sugar  
1/2 - 1 clove garlic (finely chopped)

1 egg yolk  
6 bacon strips (diced)  
10-12 oz. fresh spinach (torn into bite-sized pieces)  
1/4 lb. fresh mushrooms (sliced)  
2 green onions (sliced)

Combine lemon juice, olive oil, salt, pepper, mustard, sugar, garlic and egg yolk. Mix well and refrigerate 3 hours. Fry bacon until crisp; drain. Toss spinach with bacon, mushrooms and onions. Pour dressing over salad. Toss. Serve immediately. 8 servings.

STRAWBERRY SALAD

Ann Hardaway

2 pkg. Jello (1 lemon and  
1 strawberry)  
2 c. hot water  
2 grated apples

1 small can crushed pineapple  
with juice  
1 pkg. frozen strawberries

Dissolve Jello in hot water. Add package of frozen strawberries and stir until strawberries are melted. Add pineapple with juice. Let stand until mixture begins to gel. Add the grated apple. Top with Cool Whip when set.

STRAWBERRY SALAD

Emma Grina

1 large strawberry Jello  
(6 oz.)

Dissolve in 2 cups boiling water and add at once 10 ounces frozen strawberries. When melted, add 2 large ripe bananas mashed and added to 1 15-ounce crushed pineapple, juice as well. Add at once to Jello mixture. Pour into 9x13 inch pan which has been spread with Pam. When set, cover with sour cream.

SWEET POTATO SALAD

Dorothy Thornby

1 can sweet potatoes (Taylor  
brand - large can, drained  
and cut up small or mashed)  
2 hard-boiled eggs (chopped)  
2 T. green onions

3 stalks celery (chopped)  
1/2 c. mayonnaise  
2 T. Durkees salad dressing  
Salt and pepper

Mix mayonnaise, Durkees dressing and seasons. Add to above items and mix. Refrigerate overnight.

VANILLA TAPIOCA SALAD

Florence Baszler

1 box vanilla tapioca pudding  
1 c. miniature marshmallows  
1 can mandarin oranges

1 can pineapple tidbits  
1 c. cream (whipped) or 1 pkg.  
Dream Whip

Cook pudding according to directions on package. Cool well. Add marshmallows, mandarin oranges, pineapple tidbits and whipped cream. Mix and chill. Be sure to drain fruit well.

RAW VEGETABLE SALAD

Carol Entner

1 small head cauliflower  
3 carrots (shredded)

3 celery stalks (diagonally  
sliced)  
1/2 c. sliced pimento stuffed  
olives

DRESSING (combine in blender):

1/2 c. packed celery leaves  
1/4 c. salad oil  
1/4 c. white vinegar  
1/4 c. water

1 tsp. sugar  
1 tsp. seasoned salt  
Onion and garlic salt (if  
desired)

May add more vinegar, if desired.

VEGETABLE SALAD

Margaret Bleken

1 can green beans (French  
style)  
1 small can tiny peas (LeSueur)  
1 can Shoe Peg white corn  
(Buttrey's store)  
1 diced green pepper  
1 c. diced celery  
1 c. diced onion

1 can red pimento (can use less)  
1 c. sugar  
1/2 c. salad oil  
1/2 - 3/4 c. vinegar  
1 T. water  
1 tsp. salt (optional)  
1 tsp. pepper (or less)

Drain vegetables well. Combine with next 4 ingredients.  
Bring to boil the sugar, oil, vinegar, water, salt and pepper.  
Cool and pour over vegetables. Chill several hours before  
serving.

24 HOUR FRUIT SALAD

Sherry Johnson

2 eggs (beaten)  
4 T. sugar  
1 c. whipping cream  
2 T. lemon juice  
2 T. margarine

2 c. Royal Anne cherries  
(white - pitted)  
2 c. mandarin oranges  
2 c. pineapple chunks  
2 c. miniature marshmallows

Cook eggs, lemon juice, and sugar, stirring constantly until  
thick and smooth. Add margarine. Cool completely. Whip cream  
and fold in egg mixture. Fold in drained fruit. Chill 24 hours.

TACO SALAD

Janet Nelson

1 lb. ground beef  
 1/2 c. catsup  
 1 tsp. chili powder  
 1 tsp. ground oregano  
 Salt and pepper  
 1 head lettuce

2 c. tomatoes (cut up)  
 1 c. grated Cheddar cheese  
 1 can pitted ripe olives  
 (drained)  
 1 bag Fritos corn chips  
 1/2 c. mayonnaise  
 1/4 c. taco sauce

Brown meat, drain fat; add catsup, chili powder, oregano, salt and pepper. In large bowl tear 1 head lettuce; add tomatoes, cheese, ripe olives and add meat to lettuce mixture. Add corn chips. Toss with dressing of mayonnaise and taco sauce. Serves 6.

TACO SALAD

Miriam Martinson

1 lb. hamburger  
 1 onion (chopped)

1 bottle taco sauce

Brown hamburger, drain, add onion, taco sauce and simmer 15 minutes. Cool.

1 head lettuce  
 1 green pepper  
 3 tomatoes  
 1 large bottle Catalina  
 dressing

8-12 oz. shredded cheese  
 Olives  
 1 bag taco chips (crushed)

TUNA SALAD

Helen Bleyhl

1 c. cut-up celery  
 1 c. carrots (shredded)

1 can tuna (drained)  
 1 tsp. onion (cut fine)

Add:

3/4 c. mayonnaise

Just before serving, add 1 cup potato sticks.

HINT: To fit long spaghetti into a pan without breaking it, try this. As soon as the water has boiled vigorously, grasp one end of a handful of spaghetti and immerse other end of spaghetti in boiling water. As the water softens the ends of the spaghetti, lower it gradually into the pan until the last stiff length can be dropped in and covered by the water.



Irene Eck

WHEAT SALAD

1 1/2 c. wheat  
 8 oz. cream cheese (softened)  
 Large can crushed pineapple  
 (drained)

Small box instant vanilla pudding  
 Large container Cool Whip

Put wheat in Crock Pot. Fill with water to 2 inches from top. Cook overnight. Rinse well and drain. Blend cream cheese and instant pudding mix. Fold in pineapple and Cool Whip; add the drained cracked wheat.

Karyl Viste

WINTER FRUIT BOWL

4 medium grapefruit  
 1 c. sugar  
 1/2 c. orange marmalade

2 c. (8 oz.) fresh or frozen  
 whole cranberries  
 3 medium bananas

Pare and section grapefruit, reserving juice. Set grapefruit sections aside. Add enough water to juice to measure 1 cup liquid. Combine with sugar and marmalade. Heat to boiling, stirring to dissolve sugar. Add cranberries, cook and stir until skins pop, 5 to 8 minutes. Remove from heat; cool. Add grapefruit. Cover and chill. Just before serving, slice bananas and stir into chilled grapefruit mixture.

Joelene Goodover

CREAM CAULIFLOWER SALAD

Separate sections of a raw cauliflower and slice into a bowl.

Cover with the following:

1 c. cultured sour cream  
 1/2 c. mayonnaise  
 Few dashes Worcestershire  
 sauce

1 tsp. prepared mustard  
 1/2 tsp. salt  
 1/2 tsp. celery salt  
 Dash lemon juice

1 T. minced onion

Let set a few hours or overnight. Other raw vegetables can be added.

HINT: The juices from a roast won't be too fat for weight watchers if ice cubes are dropped into the pan after roast is removed. Fat solidifies around the ice cubes and when ice cubes are removed, the fat goes with them.

VEGETABLE SALAD

Joanne Knutson

Parboil small pieces of:

1 head cauliflower

1 c. sliced carrots

1 stalk broccoli

Add:

1 c. diced milk Cheddar  
cheese

1/2 c. chopped onion (if desired)

Toss with 1 cup ranch dressing.

CHICKEN SALAD

Joanne Knutson

4 c. diced chicken

1/4 c. slivered pecans

2 c. diced celery

1/2 c. fresh mushrooms (or4 strips bacon (fry crisp and  
chop)

4 oz. can)

Cut up and mix night before. Refrigerate.

DRESSING:

1 c. mayonnaise

1 T. lemon juice

1 carton sour cream

Mix right before serving. Don't refrigerate after dressing  
is on. Serve on a lettuce leaf.COLESLAW DRESSING

Leona Wenaas

1 c. salad oil

1 tsp. dry mustard

1 c. sugar

1 minced onion

1 tsp. salt

Beat at high speed; add 1/2 cup white vinegar while slowly  
stirring in 1 teaspoonful celery seed.FRENCH DRESSING

Florence Linden

1 c. sugar

1/3 c. chili sauce

1 T. paprika

1 tsp. onion

1 tsp. salt

3 T. lemon juice

1/2 c. vinegar

1 c. salad oil

2/3 c. catsup

Mix dry ingredients well. Add vinegar. Stir well; add  
rest. Shake well in a large jar.

FRENCH DRESSING

Volga Garberg

1 1/4 c. Mazola oil  
 1 c. vinegar  
 1/2 c. sugar  
 1 tsp. dry mustard

2 T. grated onion  
 1 tsp. paprika  
 1 clove garlic (split)

Put all ingredients in quart jar and shake. Also shake well before using.

FRENCH SALAD DRESSING

Sharon Kunka

1 c. catsup  
 1/2 c. vinegar  
 1/2 c. sugar  
 2 T. dry very finely flaked  
 onion

1 3/4 tsp. salt  
 2 tsp. paprika  
 1 small whole garlic

Blend in blender. Slowly add 1/2 cup oil while mixing. Keeps well in refrigerator.

LEMON OR LIME HONEY DRESSING

Rosalie Tarum

1/3 c. undiluted frozen  
 concentrate for lemonade or  
 limeade  
 1/3 c. honey

1/3 c. vegetable oil  
 1 tsp. celery or poppy seeds  
 (optional)

Combine all ingredients. Beat until blended and smooth. Serve over fruit salads. Makes 1 cup.

ROQUEFORT OR BLUE CHEESE DRESSING

Volga Garberg

1/2 tsp. salt (scant)  
 1 tsp. garlic salt (scant)  
 1 tsp. onion salt (scant)

1 square blue cheese or  
 Roquefort (crumbled)  
 1 pint mayonnaise (not salad  
 dressing)  
 1 pint sour cream

Mix. Makes 1 quart.

SALAD DRESSING

Helen Tappan

1 c. oil  
 2/3 c. catsup  
 1/3 c. sugar

1 tsp. salt  
 4 garlic buds (crushed)  
 1 1/4 oz. Roquefort or blue  
 cheese

Shake well. This is very good.

THOUSAND ISLAND DRESSING

Volga Garberg

1 T. chopped onion	1/4 c. sweet pickle relish
1 c. chili <u>or</u> cocktail sauce	1/4 tsp. salt
1 1/2 c. mayonnaise	1/8 tsp. cayenne pepper
1/2 tsp. Worcestershire sauce	2 hard-boiled eggs
1/8 c. pimento (chopped)	

Chop onions, eggs, pimento. Combine all ingredients. Makes 1 quart.



# Suops



David Goff

# SOUPS

## CHEESE SOUP

Trudi Schmidt

4 T. butter  
1/4 c. finely chopped onion  
1/2 c. finely chopped green  
pepper  
1/2 c. finely chopped carrots  
5 T. flour

3 cans condensed chicken broth  
soup  
3 c. grated sharp Cheddar cheese  
2 c. milk  
1/4 tsp. salt  
Dash pepper  
Croutons

Heat butter in 3-quart saucepan; add vegetables and simmer 10 minutes. Remove from heat and stir in flour; mix well. Cook for 1 minute, stirring constantly. Add chicken broth and bring to boil, stirring constantly. Gradually stir in cheese and cook over medium heat until cheese melts. Add salt and pepper. Gradually add milk and bring to a boil. Serve with croutons.

## CHICKEN BISQUE SOUP

Dorothy Thornby

3 lb. stewing chicken  
16 c. water  
4 celery stalks

2 T. salt  
4 carrots  
2 onions

Boil all ingredients until chicken is tender and can be torn from bones. Strain off 8 cups chicken stock. Make roux by melting 1/2 pound butter, then add 1 cup flour. Bring 8 cups stock to low boil, then slowly add butter roux. Simmer 15 minutes or until soup takes on glaze. Add 1/2 cup chopped pimentos, 1/2 cup chopped chicken (cooked), 1/2 cup blanched, chopped green pepper. Season to taste. Stir constantly until all ingredients are hot. (Serves 8-10).

## DUMPLING SOUP

Anna Lou Meland

2-3 quarts milk  
2 eggs  
1 tsp. salt

1 T. cream  
1/8 tsp. baking powder  
Enough flour for very stiff dough

Bring milk to a boil and keep boiling. Be careful not to scorch. Make dumplings by combining remaining ingredients. Drop by teaspoonfuls, size of walnut, into boiling milk. Simmer 10-20 minutes.

Connie Clabaugh

CLAM CHOWDER

10 slices bacon (fried and  
minced)  
4 tsp. bacon grease  
6 cans chopped clams and juice  
6 cans cream of potato soup  
1 pint whipping cream

Pepper  
4 T. flour  
1 T. butter  
1 c. chopped celery  
1 c. chopped onion  
Green pepper (if desired)

Combine first six ingredients. To thicken mix together flour and butter. Add 1 cup of soup until smooth. Let chowder cool before adding thickening. Saute' celery and onion. Add to chowder; add green pepper if desired.

Hilma Cole

COUNTRY PEA SOUP

1 lb. split green peas  
8 c. water  
4 c. tomato juice  
1 ham bone or hock  
1 1/2 c. diced, pared potatoes  
1 c. diced celery

1 c. diced onions  
1 c. diced carrots  
1 bay leaf  
1 tsp. salt  
1/4 tsp. pepper

FOR TINY MEATBALLS:

1 c. ground cooked ham  
1 egg

2 T. chopped parsley  
2 T. flour

Mix well.

Combine first 11 ingredients; simmer until peas are tender. Form meat mixture into tiny balls; drop into boiling soup about 10 minutes before serving.

Dorothy Thornby

GROUND BEEF SOUP

1 lb. ground beef (browned)  
2 quarts water  
1 quart tomato juice  
1/2 c. raw rice  
1 T. salt

1 tsp. pepper  
1 T. sugar  
1 1/2 cut-up onions  
1 1/2 cut-up carrots  
1 1/2 c. cut-up celery

Combine ingredients and simmer for 2 1/2 hours to 3 hours uncovered.

CREAMY CHEESE-ZUCCHINI SOUP

Sherry Johnson

- |                                                            |                          |
|------------------------------------------------------------|--------------------------|
| 3 green onions (chopped)                                   | 1/4 tsp. salt            |
| 1 large stalk celery (chopped)                             | 4 slices Velveeta cheese |
| 1 medium zucchini (sliced <u>and</u><br>halved)            | 1 1/2 c. milk            |
| 1 c. water                                                 | 1 T. cornstarch          |
| 1 T. chicken instant bouillon<br><u>or</u> 1 bouillon cube | 2 T. oleo                |

Combine first 6 ingredients; bring to boil. Reduce heat, cover and simmer 10 minutes. Combine milk and cornstarch. Add to vegetables and cheese. Cook and stir until thick and bubbly. Add oleo. Season with salt and pepper to taste.

NEW ENGLAND CLAM CHOWDER

Marilyn Thorne

- |                                             |                               |
|---------------------------------------------|-------------------------------|
| 3 slices bacon                              | 3/4 tsp. salt                 |
| 1 large potato (peeled <u>and</u><br>cubed) | 1/8 tsp. pepper               |
| 1 small onion (chopped)                     | 1/8 tsp. thyme                |
| 2 medium stalks celery<br>(chopped)         | 2 (6 1/2 oz.) clams (drained) |
|                                             | 1/4 c. flour                  |
|                                             | 3 c. milk                     |

In large saucepan fry bacon until crisp; drain on paper towel. To drippings, add potato, celery, onion, salt, pepper, thyme and liquid from clams. Heat to boiling and cook covered until vegetables are tender (about 10 minutes). Combine flour, and milk and add to vegetable mixture. Heat over medium heat until mixture thickens, stirring occasionally. Stir in clams. Heat through, but do not boil. Garnish with crumbled bacon. 4-6 servings.

SENATE BEAN SOUP

Trudi Schmidt

- |                                |                      |
|--------------------------------|----------------------|
| 1 lb. dry white navy beans     | 1 c. mashed potatoes |
| 1 ham bone <u>or</u> ham hocks | 4 T. parsley         |
| 3 medium onions (chopped)      | 1 tsp. salt          |
| 2 garlic (minced)              | 1/4 tsp. pepper      |
| 2 celery stalks (chopped)      |                      |

Soak beans overnight; drain and put in large kettle. Add 2 quarts water and ham bone. Simmer for 2 hours, adding more water if necessary. Add rest of ingredients and simmer for 1 hour. Dice meat from bone and reheat.



Diane Parsons

FRANKFURTER-LENTIL SOUP

4 slices bacon (cut up)  
 1 c. chopped onion  
 1 c. sliced carrots  
 1 c. chopped celery  
 1 pkg. (16 oz.) lentils  
 (rinsed and drained)  
 3 quarts water  
 2 T. vinegar

2 beef bouillon cubes  
 2 tsp. dry mustard  
 2 c. (1/2 lb.) skinless frank-  
 furters (sliced)  
 1/4 c. ketchup  
 1 tsp. salt  
 1/4 tsp. black pepper (ground)  
 1/2 c. dry red wine (optional)

In a 4 to 6-quart Dutch oven or kettle cook bacon until partially done. Add onion, carrots and celery. Saute', stirring occasionally, 5 minutes or until onion is limp. Add lentils, water, vinegar, beef bouillon and mustard. Bring to boil. Cover, reduce heat and simmer 1 hour. Add franks, ketchup, salt and pepper and simmer 15 minutes. Just before serving stir in red wine, if desired.

Wenonah Peterson

STEPHEN'S FISH CHOWDER

2 T. butter or margarine  
 1 c. chopped onion  
 1 c. diced raw potatoes  
 1 c. milk  
 1 c. light cream

1/4 tsp. thyme  
 1/2 tsp. rosemary  
 1 tsp. salt  
 1 lb. fish (cut in 1/2-inch  
 cubes)

Cook onions until soft in butter, 3 minutes. Add other ingredients except fish. Simmer 20 minutes. Add fish and simmer 10 more minutes. Any type fish may be used. Thicken with a little flour if too thin. (All milk or skim milk may be used, but not as rich).

Mary Ann Moe

ZUCCHINI CHOWDER

5 bacon slices (cut up)  
 1 medium onion  
 1/4 green pepper (chopped)  
 2 c. tomatoes

1 tsp. salt  
 1/4 tsp. pepper  
 3 c. zucchini  
 1 can cream potato soup

Saute' bacon, onion and green pepper; add tomatoes, salt, pepper and boil for 10 minutes. Add cut-up zucchini and cook until tender. Just before serving, add cream of potato soup and heat (do not boil). Serves 4. Cut-up ham or wieners may be added.

TACO SOUP

Sally Nash

1 lb. hamburger	1 pkg. taco seasoning
1 onion (chopped)	Chopped avocado
1 can kidney beans	Broken Dorito chips
1 (16 oz.) can stewed tomatoes	Shredded cheese
2 (8 oz.) cans tomato sauce	Sour cream
1/2 c. water	

Brown hamburger and onion. Mix kidney beans, stewed tomatoes, tomato sauce, water and taco seasoning in saucepan. Simmer for 15 minutes. In separate bowls, put chopped avocado, chips, cheese and sour cream.

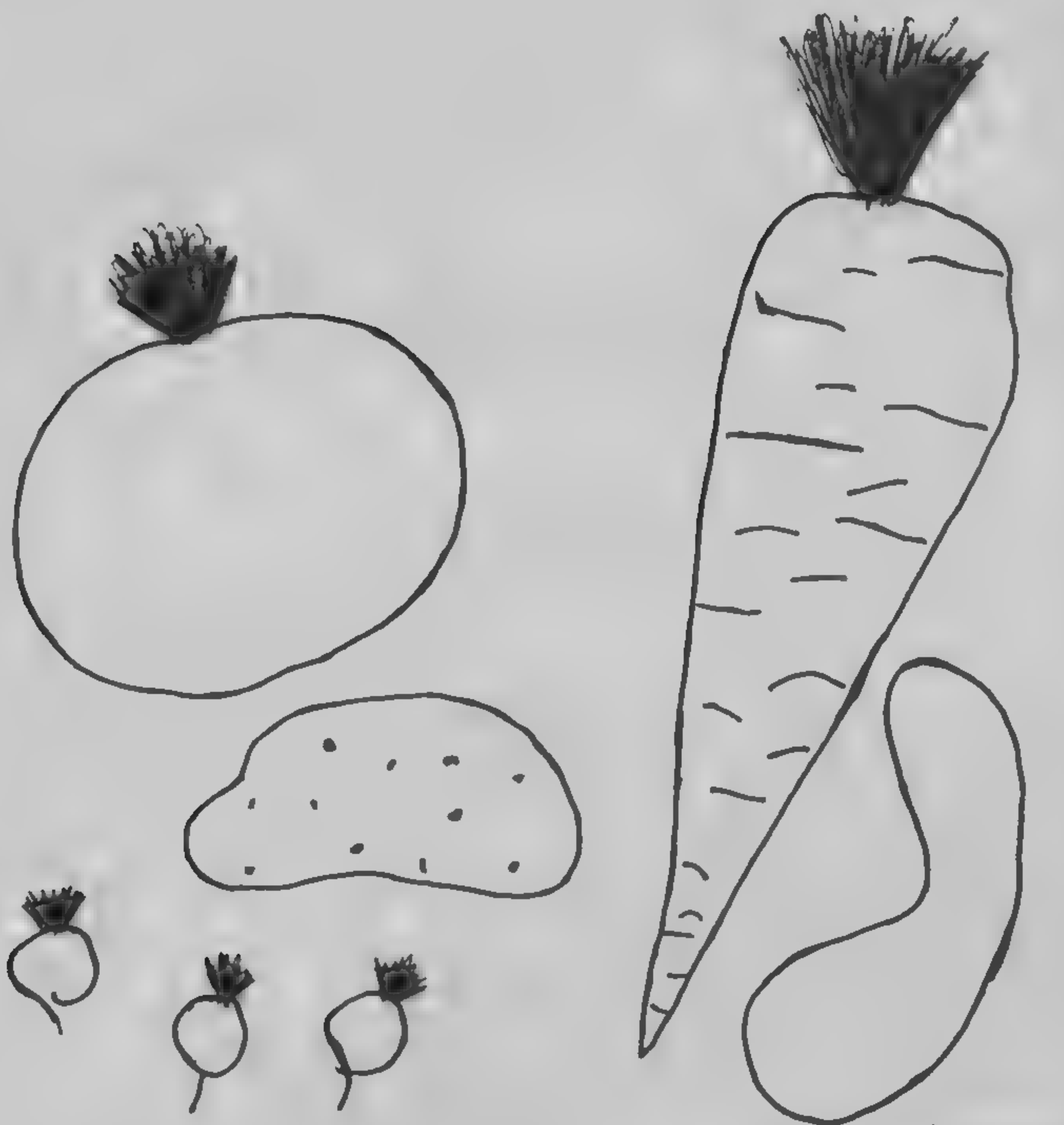
CHEDDAR SOUP

Erika Ernst

1 large potato (diced)	3 c. water
1 large onion (diced)	5 beef bouillon cubes

Simmer above ingredients until tender. Run through blender or mash with a potato masher until smooth. Add 1/4 pound sharp Cheddar cheese, shredded, and 1/2 cup heavy cream. (Can use canned milk). Reheat to serving temperature, stirring until cheese is melted. If leftovers curdle or separate, reheat and reblend in blender. This freezes well, reheat and reblend after freezing. You could adjust the ingredients according to taste or the amount of soup you need.

# Vegetables



Donna Larson

## VEGETABLES

### BEANS AND CABBAGE

Lorraine Severson

- |                           |                       |
|---------------------------|-----------------------|
| 1 (1 lb.) can green beans | 3/4 tsp. dill seed    |
| 1 chicken bouillon cube   | 1 T. cornstarch       |
| 2 T. butter               | 1 T. cold water       |
| 3 T. vinegar              | 2 c. shredded cabbage |
| 1 T. sugar                | Salt and pepper       |

Drain beans; heat bean liquid, bouillon cube, butter, vinegar and sugar and dill seed. Blend cornstarch and cold water; stir into bean liquid. Cook, stirring until thickened, about 5 minutes. Add cabbage, cover and simmer 10 minutes. Stir in beans; heat thoroughly. Season to taste with salt and pepper.

OPTIONAL: Melt a small jar of Cheez Whiz and pour on top just before serving.

Serves 6.

### BROCCOLI PUFF

Anna Lou Meland

- |                                                               |                            |
|---------------------------------------------------------------|----------------------------|
| 2 (10 oz.) pkg. frozen<br>broccoli (chopped <u>or</u> cut up) | 2 tsp. minced onion        |
| 1 can mushroom soup                                           | 1/2 tsp. salt              |
| 2 eggs (beaten)                                               | 1/4 tsp. pepper            |
| 1/2 c. mayonnaise                                             | 1/4 tsp. Ac'cent           |
| 1 1/2 c. shredded cheese                                      | 1 c. cheese cracker crumbs |
| 2 tsp. butter                                                 | (other crumbs may be used) |

Cook broccoli 5 minutes. Drain and mix in other ingredients. Turn into buttered baking dish. Top with cracker crumbs. Dot with butter. Bake 40 minutes at 350°.

### SPINACH

Irene Eck

- |                       |                                  |
|-----------------------|----------------------------------|
| 2 pkg. frozen spinach | Cheddar cheese                   |
| 1 onion               | Button <u>or</u> fresh mushrooms |
| Butter                |                                  |

Boil two packages frozen spinach according to directions. Saute' onion in butter and add to spinach. Put in casserole and sprinkle Cheddar cheese, mushrooms and top with more Cheddar cheese. Bake 1/2 hour. Add a dash of pepper.



Sherry Johnson

COPPER PENNIES

2 lb. carrots  
 2 medium onions  
 1 medium green pepper  
 1 (10 3/4 oz.) tomato soup  
 3/4 c. vinegar

2/3 c. sugar  
 1/2 c. cooking oil  
 1 tsp. Worcestershire sauce  
 1 tsp. prepared mustard  
 1/2 tsp. salt

Cut carrots into 1/4-inch round slices. Slice and separate into rings both onions. Cut pepper into thin strips. Cook carrots in small amount of water until tender (8-10 minutes). Drain and combine with onion and green pepper. Combine remaining ingredients. Pour over vegetables. Cover and marinate several hours or overnight.

Kristin Walker

GLAZED CARROTS

Cut 1 pound package of carrots in pieces. Cover with water, 1/2 teaspoonful salt and cook for about 20 minutes.

SAUCE:

2 T. margarine

Melt. Add 2 tablespoonfuls cornstarch and blend in. Add 1/4 cup brown sugar and blend in. Stir in 1 cup orange juice. Stir off and on until thick. Pour over cooked carrots.

Kristin Walker

GO-TENDER MARINADE

1/2 c. chopped onion  
 1/2 c. lemon juice  
 1/4 c. salad oil  
 1/2 tsp. salt  
 1/2 tsp. celery salt  
 1/2 tsp. thyme

1/2 tsp. rosemary  
 1/2 tsp. pepper  
 1/2 tsp. oregano  
 1/8 tsp. garlic powder or 1  
 clove garlic  
 2 1/2 lb. beef

Let set for 5 or 6 hours or up to 12 hours in refrigerator.

THE BEST CHOICE

He knows, He loves, He cares,  
 Nothing this truth can dim,  
 He gives the very best to those  
 Who leave the choice with Him.

-Author Unknown

GREEN VEGETABLE SALAD

Irene Eck

## DRESSING:

1 c. sugar	1/2 c. salad oil
3/4 c. vinegar	1 T. water
1 tsp. salt	1 tsp. pepper
1 c. Shoe Peg corn (Green Giant white)	1 c. diced celery
1 small can tiny peas (LeSueur)	1 c. diced green pepper
1 can French cut green beans (diced)	1 small can pimento
	1 c. diced green onions (use some of the green ends)

Boil together for 1 minute corn, peas and green beans. Cool. Drain well. Add celery, green onions, green peppers, and pimento. Pour dressing over vegetables. Mix well and refrigerate 12-24 hours. Will keep up to 2 weeks in refrigerator.

TOM'S FAVORITE BAKED LIMA BEANS

Carol Habets

Soak 2 cups large lima beans at least overnight. Drain water; add 1/2 cup brown sugar, 1/2 teaspoonful mustard, 1 cup thick sour cream, salt and pepper. Bake 1 1/2 hours at 350° (covered). Remove and place strips of bacon on top and bake 1 1/2 hours more.

This is one of those old recipes where often the ingredients are not exact. I usually buy a larger container of sour cream and often have to add sour cream towards the end of the baking time.

CHINESE PEA PODS WITH ALMONDS

Carol Habets

1/2 c. water	2 T. butter
1 T. soy sauce	2 T. slivered almonds
1 1/2 tsp. cornstarch	1 (6 oz.) pkg. frozen pea pods
1 tsp. instant chicken bouillon granules	1 (4 oz.) can sliced mushrooms

Combine water, soy sauce, cornstarch and bouillon. Set aside. Melt butter in wok. Add almonds. Stir-fry 2 minutes or until browned. Add pea pods. Stir-fry 2 minutes. Stir in mushrooms and cornstarch mixture, cook and stir until thickened.

MARINATED CARROTS

Cook 1 1/2 pounds carrots, cut into slices, in a small amount of salted water until crisp.

In small bowl mix:

3 T. oil

3 T. white vinegar

1 T. catsup

3 T. sugar

1/2 tsp. celery seed

1/2 tsp. Worcestershire sauce

1/2 tsp. seasoned salt

Layer carrots and one medium green pepper sliced in strips or rings and one medium onion. Pour marinade over and let stand in refrigerator for at least 4 hours. Serve chilled.

Trudi Schmidt

PARTY POTATOES

3 T. chopped green pepper

1 medium onion (finely chopped)

1/4 c. butter

1 T. chopped pimento

2 1/2 T. flour

2 c. milk

Salt and pepper (to taste)

3 c. cooked cubed potatoes

1/2 c. grated cheese

Saute' green pepper and onion in butter for 5 minutes; blend in pimento, flour and milk. Cook until thickened, stirring constantly; season. Fold in potatoes; pour into 1 1/2-quart buttered casserole. Top with cheese. Bake 350° for 30 minutes. 4-6 servings.

Marlene Mills

CHEESY POTATO STICKS

1 (16 oz.) pkg. frozen French fries or hash browns

2 T. margarine

2 T. flour

1/4 tsp. salt

1 c. milk

1 c. (4 oz.) shredded cheese

Make white sauce with the margarine, flour, salt and milk. Add one-half of the cheese. Place potatoes in 10 x 6 x 1 1/2 inch baking dish; top with cheese sauce. Sprinkle with remaining cheese. Bake covered 15 minutes at 350°. Uncover and bake 25 minutes more.

COUNTRY VEGETABLE QUICHE

Sarah Eidsvig

3 c. freshly sliced mushrooms	1 1/2 c. shredded Swiss cheese
2 T. butter	1 c. half and half
1 c. shredded zucchini	1/2 c. dairy sour cream
1 c. shredded carrots	1 tsp. salt
1 large onion (diced)	1/2 tsp. thyme
1 clove garlic (minced)	1/8 tsp. nutmeg
4 eggs	Paprika

Saute' mushrooms in butter. Spoon into wheat crust. Saute' zucchini, carrots, onion and garlic in same skillet until onion is soft. Spoon over mushrooms. Combine eggs, 1 cup cheese, half and half, sour cream, salt, thyme and nutmeg. Pour over vegetables and top with remaining 1/2 cup cheese. Sprinkle with paprika. Bake in 350° oven 40 to 50 minutes until knife inserted comes out clean. Cool 10 minutes before serving. Garnish with sauteed mushrooms if desired. (Serves six).

WHEAT CRUST

Sarah Eidsvig

1 c. all-purpose flour	1 egg
1/2 c. whole wheat flour	2-3 tsp. water
1/2 c. shortening	

Combine flours. Cut in shortening until crumbly. Add egg and enough water to form a dough. Roll large enough to fit 10-inch pie pan. Flute edges. Bake in 375° oven 15 minutes. Cool.

VEGETABLE MEDLEY

Sherry Freiboth

2 pkg. frozen green beans	2 pkg. frozen cauliflower
2 pkg. frozen broccoli	

Or whatever vegetables you like. Cook vegetables according to package directions; drain. Put in casserole dish and add:

1 can cream of mushroom soup	6 oz. sharp Cheddar cheese
1 can evaporated milk (13 oz.)	(grated)

Bake at 350° for 50 minutes with 1 can onion rings on top.



STIR-FRY VEGETABLE MIX

Sylvia Paulson

3 T. salad oil  
2 medium carrots (cut in  
matchstick thin strips)  
1 medium onion and stalk  
celery (sliced thin)

1 small bunch broccoli (cut in  
2 x 1/2 inch pieces)  
Salt (to taste)  
1/2 tsp. sugar  
1 (4 oz.) can mushrooms

In skillet or wok heat oil; add carrots, onion, celery and  
broccoli; stir quickly and often, about 3 to 4 minutes. Add salt,  
sugar, mushrooms in the liquid. Cover and cook 5 to 6 minutes,  
stirring occasionally. They should be tender-crisp.

## MISCELLANEOUS

### BISQUICK MIX

Jan Larson

8 c. flour	2 tsp. salt
1 c. powdered milk	1 1/2 c. shortening (Spry <u>or</u>
1/4 c. baking powder	Crisco)

Blend but do not overmix; store in good airtight container.

### EASY HOT FUDGE SAUCE

Leah Jo Viste

1 (14 oz.) can sweetened condensed milk	1 c. chocolate chips (can use half milk <u>and</u> half semi-sweet)
1/4 c. butter <u>or</u> margarine	1 tsp. vanilla
1/4 tsp. salt	

Combine first 3 ingredients and bring to a boil. Boil 1 minute, stirring constantly. Remove from heat. Add chocolate chips and vanilla and stir until chips are dissolved and mixture is smooth.

### USING HONEY INSTEAD OF SUGAR

Margaret Throckmorton

1. Use 2/3 cup honey for each cup of sugar.
2. For each cup of honey that you use, deduct about 3 tablespoonfuls of liquid from recipe. This does not apply to yeast bread. In baked goods, add 1/2 teaspoonful soda for every cup.
3. Reduce oven temperatures by about 25° and bake a little longer as honey makes baked goods brown faster.
4. To use honey instead of brown sugar, use some molasses with honey.

### ANY DAY DRESSING

Karyl Viste

1 medium onion	1 tsp. sage <u>or</u> poultry seasoning
4 T. butter	1/2 c. celery (chopped)
10 slices bread	1 can chicken with rice soup
1 tsp. salt	1/2 soup can water
1/4 tsp. pepper	

Brown chopped onion in butter. Add bread (cubed), salt, pepper, sage or poultry seasoning, celery, chicken with rice soup and water. Mix well. Pour into well-greased baking dish. Cover and bake at 325° about 1 hour. This goes well with any type of chicken or pork.

Dorothy Thornby

GRANOLA

2 c. oatmeal  
1 c. wheat germ  
1 c. shredded coconut  
1 c. chopped nuts

1 c. hulled sunflower seeds  
1/2 c. sesame seeds  
1/2 c. bran

Mix. Bake 325° for 20 minutes. Stir.

Karyl Viste

HOT TUNA SANDWICHES

1 can tuna  
6 hard-cooked eggs  
1/2 lb. American cheese  
(cubed)

1 c. salad dressing  
1 T. chopped onion  
1 T. chopped green pepper  
(optional)

4 sweet pickles (chopped)

Put inside hot dog buns and heat at 300° for 30 minutes.

Volga Garberg

PUFF SANDWICH STACK

6 oz. cream cheese  
1/4 lb. butter  
Garlic salt

Parsley

Bread squares (crusts removed)

Spread mixture of cream cheese and butter that has been seasoned with garlic salt and parsley on squares of bread. Stack squares 3 high, then frost outside edge with mixture also. Place on baking sheet in 350° oven. Bake until bubbly and golden. (3 slices of bread make 4 stacks). Really good.

Carol Entner

SPAM SANDWICH SPREAD

1 can Spam  
6 hard-boiled eggs  
3 medium carrots (raw)  
1 medium onion

1 c. mayonnaise  
2 T. brown sugar  
2 T. vinegar

Grind the Spam, carrots and onion. Chop the eggs very fine and add all together. Mix mayonnaise, brown sugar and vinegar. Add all together and mix well. This spread is very good and keeps well in refrigerator. May add chopped pickles, either sweet or dill.

SANDWICH SPREAD

Thelma Christensen

14 medium green cucumbers	1 1/4 c. sugar
1 quart onions	1 tsp. dry mustard
3 red sweet peppers	3/4 c. water
3 green peppers	4 eggs (well beaten)
1/2 c. pickling salt	1 1/2 c. sweet cream
1/2 c. margarine	1 tsp. celery seed
2 T. flour	1 tsp. mustard seed

Put cucumbers, onions and peppers through food chopper and sprinkle with scant 1/2 cup pickling salt. Let stand overnight. In the morning, drain real well and cover with vinegar. Let just come to a boil and drain again. Mix margarine, flour, sugar, mustard and water. Cook slowly, stirring constantly. When begins to thicken, stir in eggs. After this comes to a boil, stir in sweet cream, celery seed and mustard seed. Then add the drained vegetables. Mix well and seal hot sterilized jars. This keeps real well.

STUFFED FRENCH BREAD

Shawna Martinson

1 loaf French bread	Celery
1 lb. hamburger	Chopped green pepper
2 cans Cheddar cheese soup	Onions

Cut bread lengthwise; cut out inside breaking up the pieces. Brown hamburger; add onion, celery, green pepper; mix in bread pieces. Add 1 can of soup. Put this mixture into the bread shell. Put top on and wrap in foil. Bake until hot. Cut in slices and pour hot Cheddar cheese soup over it.

PLAY DOUGH

Sarah Eidsvig

1 1/2 c. water	1 1/2 - 2 T. powdered alum
1/2 c. salt	Food coloring
1 T. vegetable oil	1 1/2 c. flour

Mix water and salt and heat to full boil. Add immediately after removing from heat the remaining ingredients in order as given. Knead. Store tightly in covered container. (Will last up to 6 months).



Justin Coulter

PLAY DOUGH

1 c. flour  
 1/2 c. salt  
 1 c. water

2 tsp. cream of tartar  
 1 T. vegetable oil  
 Food coloring

Mix together in a pan. Cook and stir over medium heat until it pulls away from the side of the pan. Knead.

Sarah Eidsvig

"JOHNNY" COOKIES

Light oven, assemble quart bowl, spoons and ingredients, grease pans, crack nuts, remove 10 blocks, 7 toy autos and 1 wad of chewing gum from kitchen table.

Measure 2 cups of flour, remove Johnny's hands from flour, wash flour off him, measure 1 more cup flour to replace flour on floor. Put flour, baking powder and salt in sifter, answer doorbell, return to kitchen, remove Johnny's hands from bowl, wash Johnny, answer phone, return, remove quarter-inch salt from greased pans, grease more pans, look for Johnny, answer phone. Return to kitchen and find Johnny, remove hands from bowl, wash shortening, etc., etc., off him, take up greased pan and find nut shells in it, head for Johnny, who flees, knocking bowl off table. Wash kitchen floor, wash table, wash kitchen walls, wash dishes, wash Johnny, call baker, lie down.

# PRAYERS - POEMS - QUIPS

## KNOWING GOD THROUGH PRAYER

I know not by what methods rare,  
 But this I know, God answers prayer.  
 I know that He has given His Word,  
 Which tells me prayer is always heard,  
 And will be answered soon or late,  
 And so I pray and calmly wait.  
 I know not if the blessing sought  
 Will come in just the way I thought.  
 But leave my prayers with Him alone,  
 Whose will is wiser than my own,  
 Assured that He will grant my quest,  
 Or send some answer, far more blest.

## GRACE FOR THANKSGIVING DAY

Dear God, wherever we may be.....On this Thanksgiving Day.....  
 Gathered with loved ones in our homes.....Or many miles away.....  
 We bow our heads, remembering those.....Who shared Thanksgiving  
 past.....Those who have walked with us awhile.....Whose love will  
 always last.....We thank Thee for the joy of friends.....The food  
 before us set.....And for a tiny Pilgrim band.....Whose trials we  
 can't forget.....Help us to sift the good and bad.....The hatred  
 and the strife.....Grant us the wisdom and the strength.....To  
 lead a useful life. Amen.

## THANK GOD

Thank God for dirty dishes,  
 They have a tale to tell;  
 While other folks go hungry,  
 We're eating very well.  
 With Home, and Health and Happiness  
 We shouldn't want to fuss,  
 For by this stack of evidence  
 God's been very good to us!

CONSIDER WHY YOU CARE

Why do you care about the place where you live?  
Why lend a hand when you've something to give?

It's the sense of belonging; a matter of heart,  
It's the conscience within you that says: "do your part!"

Why do you care whether your child grows strong,  
Or learns the difference between right and wrong?

It's the deep inner feeling we sometimes call love  
That was born within you and comes from Above.

Why do you care about a neighbor's sorrow,  
Or join in working for a brighter tomorrow?

It's the spirit of grace; your God-given soul;  
It's the love without which no man is whole.

Why do you care about the Commandments and peace?  
Why strive to add beauty and see kindness increase?

It's part of the need to hold your head high;  
To give life more meaning as time goes by.

Why care about freedom and justice for all?  
Why so quick to defend when liberty calls?

It's the devotion we owe to the land that we cherish;  
It's the American way we've sworn shall not perish.

Why care about wildlife, tall trees and good soil?  
Why worry about water that pollution can spoil?

It's the force deep within you that says you should try  
To better the earth as you look to the sky.

"What's in it for me?" Is the selfish man's test  
And answers himself: "I couldn't care less!"

No, we're not yet all brothers, sad to say,  
But your care can help, if you decide it that way.

Consider why you care. Consider it well.



Between these covers are recipes  
 For all kinds of good things to eat;  
 A collection of our favorites  
 They're time-tested and hard to beat.

They cover the culinary art  
 From Sunday to everyday fare;  
 Be it plain, chiffon, or a la mode  
 You'll find just the one to prepare.

We share them in a spirit of love,  
 As He has implored us to do.  
 And hope that each recipe you try  
 Will prove to be perfect for you.

#### KITCHEN PRAYER

Bless the kitchen in which I cook  
 Bless each moment within this nook.

Let joy and laughter share this room  
 With spices, skillets and my broom.

Bless me and mine with love and health  
 And I'll not ask for greater wealth.

#### FAVORITE QUICK SUPPER

Measure 3 cups flour into large bowl; answer telephone; take large bowl off small son's head; sweep up flour. Measure 3 cups flour into bowl. Measure 1/4 cup shortening; answer doorbell. Wash shortening from hands and face. Add 1/4 cup shortening to flour. Mix well; rock crying baby 10 minutes; answer telephone. Put son in tub and scrub well; scrape flour and shortening mixture from floor; add enough tears to relieve tension. Open one can beans and serve with remaining strength.



MY KITCHEN PRAYER

God bless my little kitchen,  
 I love its every nook,  
 And bless me as I do my work,  
 Wash pots and pans and cook.

And bless the meals that I prepare  
 Be seasoned from above,  
 With Thy great blessings and Thy grace,  
 But most of all Thy LOVE.

As we partake of earthly food,  
 The table 'fore us spread,  
 We'll not forget to thank Thee, Lord  
 Who gives us daily bread.

So bless my little kitchen, God  
 And those who enter in,  
 May they find naught but joy,  
 Peace and happiness therein.

BLOOM WHERE YOU ARE PLANTED (instructions for a garden)

First plant 4 rows of peas: Prayer, Presence, Promptness and Preparation.

Next to these plant 3 rows of squash: Squash gossip, Squash criticism, Squash indifference.

Plant 4 rows of lettuce: Let us obey God; Let us love one another; Let us be faithful to our work; Let us be loyal and unselfish.

No garden is complete without turnips: Turn up with a smile; Turn up with new ideas; Turn up with determination to do the best of your ability.

Then let us see to it that our garden is weeded of indifference, fertilized with education and watered with love.

NOTES

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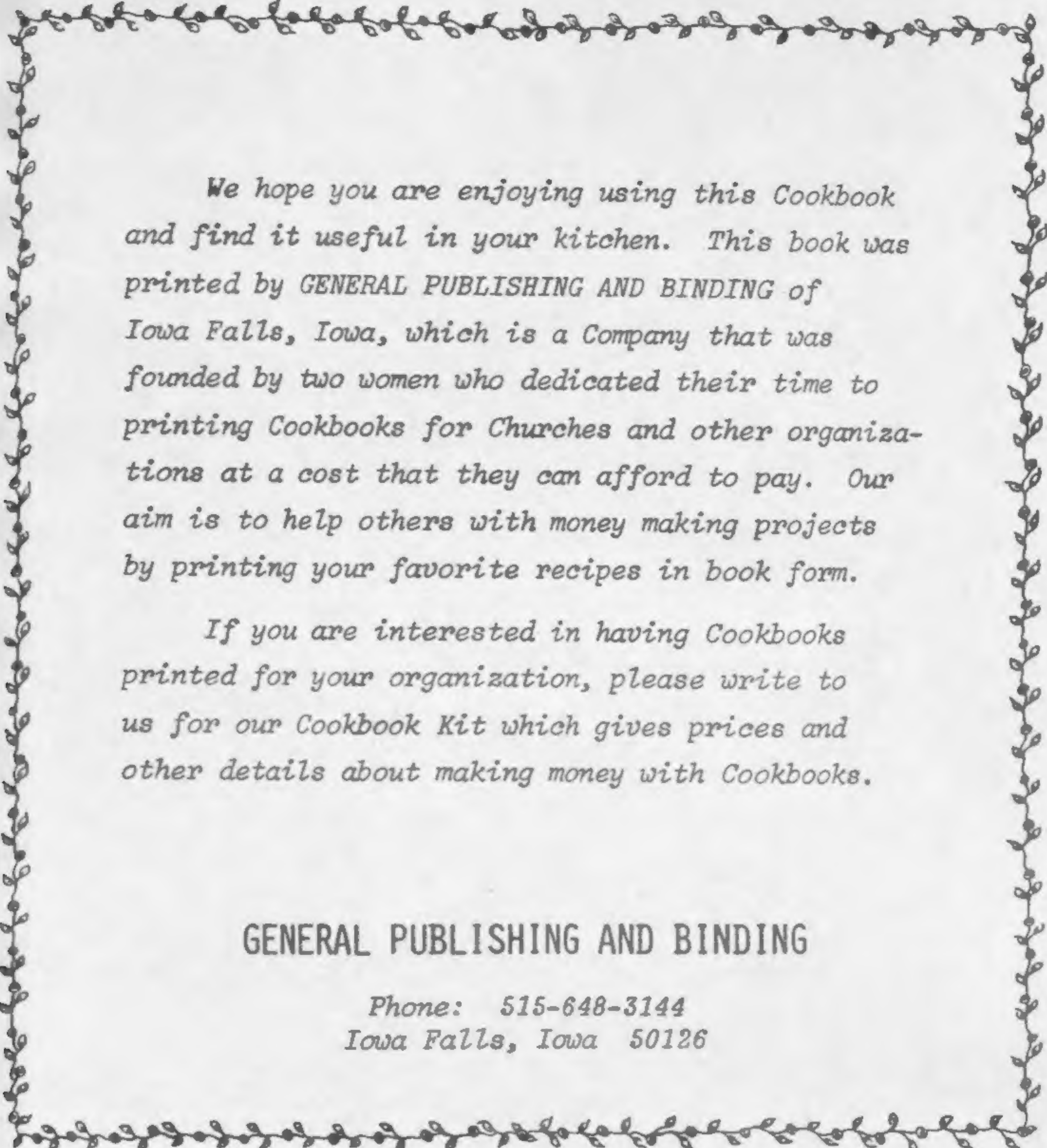
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